

Atlantic Insight

DECEMBER 1987

\$1.95

Winter outdoor fun

Dolls for Christmas

**Toymaking both as
business and fun**

**Christmas mummies:
are they back?**

**Barometer Rising:
the story, the play**





NOW IN 15'S

BELVEDERE

**GOOD TASTE
COMES ALIVE!**



WARNING: Health and Welfare Canada advises that danger to health increases with amount smoked—avoid inhaling.
Average per cigarette—Belvedere Extra Mild Reg.: "Tar" 10 mg. Nic. 0.8 mg; King Size: "Tar" 10 mg. Nic. 0.9 mg.

Atlantic Insight

Publisher
James Lorimer
Editor
Sharon Fraser
Art Director
Kevin O'Reilly
Associate Editor
Charmaine Gaudet
Copy Editor
Adrienne Malloy
Production Co-ordinator
Pamela Scott

Circulation Supervisor
Heather Lively
Customer Service Representative
Yvonne Power
421-1952

Regional Sales
Peter Gildart
Sydney Ann Doyle
1668 Barrington St.
Halifax, N.S. B3J 2A2

National Sales
David Richardson Media Services Inc.:
4800 Dundas St. W.
Islington, Ontario M9A 1B1
Telephone: (416) 232-1394

John McGown & Associates Inc.:
Nik Reitz
785 Plymouth Ave., Suite 310
Montreal, Quebec H4P 1B3
Telephone: (514) 735-5191

Eric McWilliam
Suite 1400
1500 West Georgia St.
Vancouver, B.C. V6G 2Z6
Telephone: (604) 688-5914

Atlantic Insight is published 12 times a year by Insight Publishing Limited, 1668 Barrington St., Halifax, N.S. B3J 2A2. Second Class Mail Registration No. 4683, ISSN 0708-5400, Indexed in *Canadian Periodical Index*, SUBSCRIPTION PRICES: Canada, 1 year, \$22; 2 years, \$38; U.S.A., Territories and Possessions, 1 year, \$35; Overseas, 1 year, \$45. Contents copyright © 1987 by Insight Publishing Limited may not be reprinted without permission. PRINTED IN CANADA. Insight Publishing Limited assumes no responsibility for unsolicited manuscripts and other materials and will not return these unless accompanied by stamped, self-addressed envelopes.

DECEMBER 1987

Vol. 9 No. 12



COVER STORY

Original toys and exquisite dolls are made right here in Atlantic Canada by craft-makers who believe, perhaps, that they've never quite grown up. **PAGE 22**

COVER PHOTO BY J.A. BURNETT

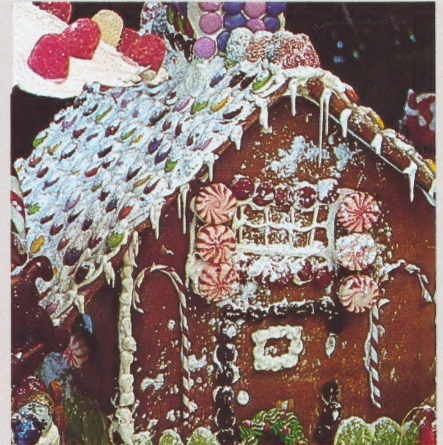


FICTION

Especially for Christmas, a heart-warming story of a little girl on a quest for her Grandmother Gallant in P.E.I. and her own Acadian roots. **PAGE 29**

FEATURES

Tradition 13
Flashback 19
Business 31
Folks 36



FOOD

What child has never closed her eyes and dreamed of a walk in the woods that brought her to a colorful house made of gingerbread, luscious icing, and many many candies? **PAGE 34**



WINTER OUTDOORS

For Atlantic Provinces skiers: everything you want to know about your favorite slopes and the many improvements they've made for this season. And... winter escapes, carnivals, snowshoeing. **PAGE 39**

DEPARTMENTS

Publisher's Letter 3
Feedback 4
New Brunswick 7
Prince Edward Island 8
Nova Scotia 9
Newfoundland 10
Harry Bruce 16
Ralph Surette 38
Ray Guy 52

“The card
we count
on most?
Ultramar!”

Carbonneau
21
Bobby Smith

Guy Carbonneau, Bobby Smith
Hockey stars for
“Les Canadiens”.



“You never have to look around for an Ultramar station — there’s always one on the way.” Like most of their teammates, GUY CARBONNEAU and BOBBY SMITH count on their

Ultramar card, because Ultramar has the largest, most convenient network of service stations in Eastern Canada.

Even in the U.S.A.

The Ultramar card is welcomed at more than 7,000 stations throughout the United States. From New England to Florida, in 22 different states, Ultramar gets you service with a smile!

To get your Ultramar card as quickly as possible, just stop by your Ultramar station and pick-up an application form, or call the Customer Satisfaction Center at 1-800-363-6949.



PUBLISHER'S LETTER

And a Happy New Year too

You've probably noticed that often books have dedications by their authors in them. Magazines usually don't, but this issue of *Atlantic Insight* is different — I would like to dedicate it to the person who suggested the idea that the Christmas issue of *Atlantic Insight* should in some way reflect the spirit of this very special time of year, Roberta Potter.

She reminded us that there are all kinds of Christmas stories unique to this part of Canada which we should be telling, and we agreed with her. We're starting this year in a modest way, and we hope that in the next few years our Christmas issue can become a tradition of its own.

There is an inspiring range of Christmas traditions in Maritime communities, and I'm sure everyone has a list of personal favorites.

One of mine is the Fredericton market. Last December, I happened to be in Fredericton one wonderful, sunny, cold Saturday morning. I arrived at the market just as the sun was coming up, catching the people who had set up a host of temporary outside market stalls filled to the brim with Christmas trees, wreaths, decorations and all manner of Christmas things. There was a sense of celebration in the air, and the market-goers were laden with their shopping. Inside the market I found all kinds of special seasonal items, including some mince-meat made with venison which was a great hit at home.

Another favorite are the Christmas craft markets that are held throughout the region at this time of year. Other parts of Canada have craft markets too, some of them impressive, but nowhere else in this country is there as rich and as diverse a heritage of crafts being practiced.

Our editor Sharon Fraser makes a good start at bringing Christmas to *Atlantic Insight* with this issue. Several of our regular monthly features — food, for example — draw on a Christmas theme. We're also doing something which is rare these days in most magazines, publishing a short piece of fiction by P.E.I. writer Deirdre Kessler.

When the suggestion was made that we make our Christmas issue something special, most of us at *Insight* realized that we really didn't know as much as we might about the unusual and unique traditions of this region. Each of us had stories to tell from our own community or the place where we grew up. Most of us had heard of the mummering tradition of Newfoundland.

So we'd like to ask you for some help.

We'd appreciate hearing from our readers about their Christmases past and present. We'd like to know about your favorite events and customs. And there are reminiscences from your own life or those of your friends and family — and there are the events of this year too. During the holidays, if you have some spare moments, put your thoughts on paper in a letter to us. We'd like to print some of these letters in our columns next December, and we'd also like suggestions of stories we should be telling a year from now.

Christmas is a special time for the people in our circulation department at *Insight*, and that's because this is by far the busiest season for renewals and new subscriptions. By now you will have seen the special cards, the ads and the insert which went out with our November issue featuring our gift subscription offer. This is the best offer we make during the year at *Insight*, the time when you can send this magazine to your family, friends and relations at the very special rate of two subscriptions for \$25. For that price, we provide a Christmas card which announces your gift which is sent to the recipient. This year's card features a very appealing winter scene created by print-maker Susan Paterson.

The mail keeps coming and the telephone keeps ringing in circulation right up to Christmas eve, and our staff always manages to cope with the overload and get everyone onto our lists so that their subscriptions start when they're supposed to.

We know that *Insight* is a much-appreciated gift, and we're particularly proud of our role in keeping up the connection for so many Maritimers and Newfoundlanders who have moved to other parts of Canada and who keep up with things in this part of the world with their *Insight* subscription. Sometimes it's mothers sending it to daughters and sons, sometimes it's children sending it to their parents, sometimes it's a brother who gives a subscription to his sister and her family who've moved away. If we can help keep someone in your family in touch with what's happening here, pass the word along to our subscription people and they'll be happy to add another temporarily departed Maritimer to our subscription list.

And, from all of us at *Atlantic Insight*, our very best wishes for the coming holiday season.

— James Lorimer

Armbrae Academy

**TEACHERS: 1
STUDENTS: 8**

No, that's not a soccer score. That's our 1987/88

teacher/student ratio. At **ARMBRAE ACADEMY** we have one teacher for every eight students in grades primary through twelve.

ARMBRAE teachers care about their students, and with a maximum class size of 16 in grades one through twelve (twenty in primary) they have the time to give each one personal attention. In addition, specialists in music, art, languages, and physical education help us to offer the finest education possible.

ARMBRAE teachers take time to review a test or answer a question. **ARMBRAE** teachers take the time to explain a point to a student who finds the material difficult, or to challenge a student who finds it "too easy."

ARMBRAE teachers are something special.

"COME AND SEE HOW GOOD A SCHOOL CAN BE"

Seventh in a seven part series. For a complete copy of the series or for more information about the school write:



FOUNDED IN 1887

Armbrae Academy

1400 Oxford Street, Halifax, N.S.
B3H 3Y8 or call: 423-7920.

Give a lasting treasure this Christmas...



Renowned print-maker Susan Paterson has created the perfect holiday gift — “*Snow Covered Meadow*”.

You can order one of the 40 (15"x15") originals of this beautiful, signed unframed serigraph print for just \$125, and this includes shipping anywhere in Canada and insurance. Order now and we'll include with the print a free special bonus — 50 of our Christmas cards for your own personal use — just in time for Christmas.

About the Artist

Susan Paterson has studied her craft in the Maritimes and England. Exhibitions of her work have been seen across Canada and have won her several awards. She has permanent collections in the Bank of Detroit, the Nova Scotia Art Bank, the Art Gallery of Nova Scotia, and many other institutions.

Here is my order for Susan Paterson's original serigraph print, “*Snow Covered Meadow*.” Payment of \$125 per print is enclosed with this order. (N.S. residents add 10% tax) I understand that you will insure and ship my print to me prepaid at the Canadian address given below. I understand that you will enclose a free special bonus of 50 copies of your Christmas card for my personal use.

Name: _____

Address: _____

Postal Code: _____ Telephone: _____

Visa/Mastercard Number: _____ Expiry date _____

Signature: _____

Mail to:

Insight Publishing Ltd., 1668 Barrington St., Halifax
N.S., B3J 2A2 Or: Call Toll-free from anywhere in
Atlantic Canada: 1-800-565-1700

(Have your Visa or Mastercard number ready)

FEEDBACK

Political wealth-sharing

Your cover story *Sharing the wealth* (October '87) should be re-titled *Sharing the wealth with the Tory faithful* — or perhaps *Big projects out, small business in*, providing you are a member of the faithful flock of Tory loyalists.

The fact is, of course, that the “new” Atlantic Canada Opportunities Agency is geared to dispense patronage throughout the region.

A look at the appointed ACOA Board of Directors will find, with the noted exception of one Robert Stevens (a self-styled Liberal), that all the appointees are from the faithful flock and will adhere to the Party line, whatever it happens to be at any given moment.

Old fashioned development policies did, in fact, work, despite opinions to the contrary, although there were a fair number of failures. However, a close look at most of the failures in the region will find that the decisions to provide public funding to these firms in particular were politically motivated.

The fact is that the new agency will not become a “pork barrel”; it is a “pork barrel” whose Director's knowledge of industrial development can be enscribed on the head of a metric-sized pin.

ACOA will be just another Tory disaster, and the consequences of its failure will be very significant to Atlantic Provinces industrial development.

J.J. MacLeod
Halifax, N.S.

The best laid plans...

I read Phil Demont's article *From DREE to DRIE to ACOA* (October '87) which mentioned that Lowell Murray masterminded the election of Joe Clark in '79. You could have run Gerda Munsinger against Pierre Trudeau at the time and she would have won! Canadians were tired of Trudeau.

Senator Murray also advised Joe Clark to move the Canadian embassy in Israel from Tel Aviv to Jerusalem and to call a snap election in order to win a majority. He masterminded the last election of Walter Shaw, too, when Shaw was easily defeated by Alex Campbell in P.E.I.

I hope Senator Murray will be more successful in ACOA.

Ray Johnson
Glace Bay, N.S.

Finding pockets of lacemakers

Your article on bobbin lace, *Newfoundland Lace*, (June 1987) is very interesting and informative. I am happy to learn about Christina Baird.

I am also a teacher of bobbin lace and the Nova Scotia contact for a small publication called the *Canadian Lacemaker Gazette*. It is published by

lacemakers in the province of British Columbia and they have a large number of lacemakers there. We are slowly discovering little pockets of lacemakers all across the country and this publication brings us all together. The lacemakers of Canada contribute to the *Gazette*, sharing patterns, problems, stories of how this ancient craft began in their area and also lessons in the various types of bobbin laces and some tatting as well.

There is nobody listed in my membership roster for the province of Newfoundland, so you can imagine how exciting it is to discover lace is being done there and to find someone like Christina Baird.

Emily Storm
Louisbourg, N.S.

The hard work of Highland Dancing

I read your articles on Scottish culture (June 1987) and found your article about the Scotia Highland Dancers particularly interesting.

It seems, however, that you are unaware that there are other Highland Dancing troupes in Nova Scotia. In Cape Breton we have the Bi-Centennial Dancers of Sydney and the Breton Centennial Dancers of North Sydney. We also have the Amethyst Dancers.

I would like to acquaint you with Amethyst, a recent addition to the highland dancing scene. The troupe gave

its first performance in March 1986 and since then have performed extensively at conventions in the Halifax area, including a performance for the NATO foreign ministers. This year Amethyst performed at the San Antonio College Folk Festival in Texas and appeared on the Children's Miracle Network Telethon. In August, they represented Nova Scotia at the Festival-By-The-Sea in Saint John.

All of the Amethyst Dancers have performed in the Nova Scotia Tattoos. These dancers, together with many other unpaid performers, practice long hours to make the Tattoo the success that it is each year.

Again, I congratulate you on your coverage on the Scotia Highland Dancers. The group is successful because of the talent and hard work of the dancers and the devotion of the teachers and parents.

Gai Thomas
Chair, Board of Directors
Amethyst

With apologies to Joyce Kilmer

I read your story *Debate over Cape Breton hardwood heats up* (August 1987) and I agree with Jim Mustard.

I hope that I shall never see
An airplane spraying 2-4-D.
I hope that I shall never see
A herbicided maple tree.
A tree that may in springtime wear
A syrup bucket in her hair.

A pail whose hungry mouth is pressed
Against the tree's sweet flowing breast.
A tree that looks to God all day
And hopes to God, they will not spray.
Poems are made by you and me
But only a fool would defoliate a tree.

Jeanette Brown
Sydney, N.S.

Reading and re-reading Ray

We love *Atlantic Insight*. It's so informative. One of the main reasons I subscribe is to read Ray Guy's column. I missed it when it didn't run for a couple of issues. I hope he writes another book sometime. We all really enjoyed his last one and I have re-read it quite often — whenever I'm down in the dumps. He's a real pick-me-up!

E. Canning
Parrsboro, N.S.

Correction: *Atlantic Insight* inadvertently omitted one step in a recipe in *A feast fit for a king* (October 1987). In **Marinated Roast Venison**, after the hot marinade is poured over the roast, it should be refrigerated for 24 hours. The meat should be drained and wiped dry before roasting. We apologize to cooks and readers. ☒



Opulence simplified.
Our amethyst and diamond necklace. Exclusive and exotic. Dramatizing the art of contrast. Created in our jewellery studio. 14kt gold. \$3800.

Only at BIRKS 

Christmas Shopping List



THE RIGHT GIFT — THE RIGHT PRICE. 5 MINUTES IS ALL IT TAKES TO WRAP UP YOUR CHRISTMAS SHOPPING FOR THOSE SPECIAL PEOPLE ON YOUR LIST.

You can give a one-year gift subscription (12 issues) for only \$17-- or 2 for \$25. Yes, you can give two or more gift subscriptions for just \$12.50 each ... a saving of 47% off the newsstand price. And we'll provide you with our special Christmas card so you can personally announce your gift. Use the order card in the magazine or send your list to :

Atlantic Insight, 1668 Barrington St., Halifax, N.S. B3J 2A2

(These special prices apply only in Canada, offer expires Dec. 31/87)

McCain's: strongly against unions and proud of it

As a small group of executives is preparing to challenge the union company as it applies for union certification.



**Atlantic
Insight**

Christmas Shopping List

Put your mind at ease — and save — with gift subscriptions to *Atlantic Insight*.

One annual gift subscription, 12 issues, just \$17.00.

Two or more gifts, only \$12.50 each. (47% savings off newsstand price.)

Includes colorful gift announcement cards. Offer valid only in Canada.

No. of subscriptions ____ Payment enclosed \$ ____ ☐ Bill me ☐ Visa ☐ MasterCard
Card No. ____ Expires ____ Signature ____

My Name is ____
Address ____
____ Prov. ____
Code ____ Phone ____

Send Gift to ____
Address ____
____ Prov. ____
Code ____ Phone ____

Send Gift to ____
Address ____
____ Prov. ____
Code ____ Phone ____

Send Gift to ____
Address ____
____ Prov. ____
Code ____ Phone ____

Expires Dec. 31, 1987

Call TOLL FREE from anywhere in Atlantic Canada 1-800-565-1700

(In metro Halifax/Dartmouth 421-1214) Mon.-Fri. 9:00-5:00

BIB-C

Christmas Shopping List

Business Reply Mail
No Postage Stamp Necessary
if mailed in Canada

Postage will be paid by:



Atlantic
Insight

1668 Barrington Street
Halifax, Nova Scotia
B3J 9Z9

McCain's: strongly against unions and proud of it

But a small group of stevedores is preparing to challenge the giant company as it applies for union certification

by Lois Corbett

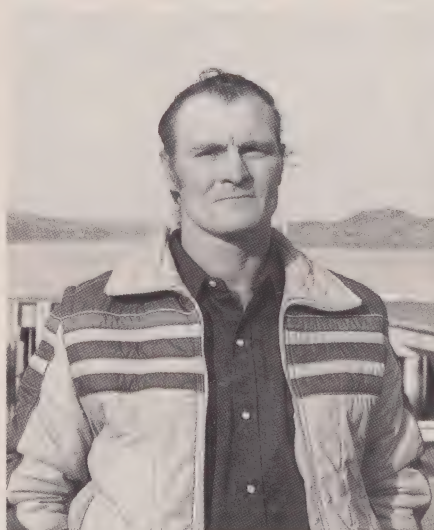
It's a small port compared to the nearby Saint John, but Sand Point Wharf, Bayside, N.B., has its busy days, loading and unloading ships carrying everything from tuna to tomatoes. Stevedores unionized at one of the companies here eight years ago. But now they've come up against one of the largest and the strongest union opponents in the province: McCain Foods Limited.

Barry Lord can manage to laugh about being pitted against a multinational that is anti-union and proud of it. "Well, we found it out soon enough. Their negotiators said McCain's is non-union and doesn't intend to be unionized." Lord, president of the St. Croix Stevedores and Affiliates, thought organizing at Bayside Potato Port, the McCain subsidiary, was the right thing to do. Bayside Stevedoring Limited, the only other such company at the port, signed a union contract in 1979, and many of the same men work part-time for both businesses.

Bayside Potato Port doesn't agree. While public relations officials at McCain's refused to elaborate, they've issued a press release saying in part, "a collective agreement is not in the best interest of the company or our shippers...Potato Port wishes to be fair and to pay good wages for dependable labor, and the company has always done so." The present dispute at Bayside is "basically one about wages," the release says. "We feel the recent average wage of more than \$22 an hour is fair."

The company's quote of an "average hourly rate" is unfair and unrealistic, says Lord. In reality it's closer to \$16 an hour, he argues, because the stevedores work for tonnage rates instead of hourly rates. If a ship with an unfamiliar cargo takes longer to unload, says Lord, it cuts into every person's pay. It's seasonal work with stevedores working on average four to six months a year, and no one gets rich unloading boats, says Lord, who estimates he earned about \$11,000 at it last year.

Peter Frye, president of Bayside Stevedoring Limited, agrees. Potato Port's competitor at Sand Point Wharf says quoting hourly figures distorts the nature of the work stevedores do. They are not retained on an hourly or weekly rate, says Frye, because unloading cargo



Lord: Taking a union stand against a giant

is piece work — the only way the small port can operate.

Frye lost about a third of his business when McCain's created their own company in 1985, and another third when the Star-Kist plant in St. Andrews closed because of the so-called tainted tuna affair. While he says he's back to a half of what he once was, Frye hopes Star-Kist will remain open, but it looks like McCain's will continue to use their own stevedoring company.

Frye claims he doesn't mind the competition from Potato Port, but balks at that company's refusal to sign a contract with the union. "I signed it and there's no reason for them not to. We're both working with the same people." By not providing the same wages and working conditions as he does, Frye says McCain's can undercut him.

It's a difference in philosophies about unions too, Frye admits, a difference that is "a disadvantage for me."

Joe Palmer has no qualms about expressing his opinion. "I'm very pro-labor and I'm very anti-union. You can quote me on that. I believe in paying a decent day's wage for a decent day's work." Palmer, who manages the McCain subsidiary, Multipatak, tried to work out a letter of agreement with the Bayside stevedores, but says they reneged on the deal. "It came to the point where nothing else could be done." McCain's did agree to a five per cent rate

increase for the stevedores this year, but refused when Lord and his co-workers asked for another five. In light of current market conditions, the company said, a further five per cent is unreasonable.

The stevedores are in no position to negotiate a collective agreement, he adds, since they are only casual laborers. "They're not like plant workers." The workers on the assembly lines at McCain's plants in Florenceville and Grand Falls aren't organized and few there talk union. They understand the company's position. McCain's is the largest employer in the area, and no one wants to see the family-owned company leave. But plant workers irreverently refer to Harrison and Wallace McCain as the "Skinner brothers."

Lord angrily points out Bayside Potato Port's advertising flyers that boast the port is union free. "That really got our goat. We've been union here since 1979."

There isn't a union at Potato Port, however, the press release makes clear. "Bayside Potato Port has used the services, directly and indirectly, of members of a group known as the St. Croix Stevedores and Affiliates for eight years in the loading and unloading of ships. These individuals and others have been retained as casual laborers and at no time has Potato Port had a collective agreement or a formal contract with St. Croix Stevedores and Affiliates. Members of the group act as independent contractors, choosing whether they wish to work."

With an unemployment rate of over 30 per cent there isn't much choice. "You work when you can get work," says Lord. Despite Palmer's insistence that the majority of men are happy at Potato Port, 90 per cent of them agree with applying for certification. They first approached Potato Port with a contract proposal in 1985. "We kept after Palmer, trying to get him to sign the contract, and he promised to sign, but he didn't," says Lord.

Palmer insists the company never promised to negotiate with a union. "I was straightforward about that. I said I wouldn't. My position hasn't changed." The workers will lose the most in the dispute, he warns. "That's the sad part. It stops labor in Bayside and stops the shipment of N.B. potatoes there."

The company doesn't hide its intention to hire workers from among "those individuals, associated with St. Croix Stevedores and Affiliates or not, who are qualified to and wish to work."

Neither side seems ready to back down. Lord's belief in the union is matched by Palmer's distrust: "We might have needed them at the turn of the century," Palmer says. "But we don't need unions now. They're outdated, like high buttoned shoes." □



JIM BROWN

Government report says bailing Holman's out of trouble cost taxpayers \$2.2 million

Vindication or exoneration?

A publicly-owned, privately-operated development corporation comes under fire for its role in bailing out an old business

by Jim Brown

Allegations of secrecy, conflict of interest and hidden agendas have been leveled at the Charlottetown Area Development Corporation (CADC) ever since the news of its behind-the-scenes bailout of Holman's department store surfaced last year. Shortly after coming to power, the Ghiz government ordered an investigation into the dealings of the CADC in the hopes of clearing up some of the rumors and charges that have surrounded the publicly-owned, privately-operated development corporation. But the publication of that report, prepared by Charlottetown lawyer William Lea, has left accusers claiming vindication and defenders exoneration and the only clear aspect of the entire affair is that when politicians become involved in business, the business becomes political.

CADC was formed in the early '70s with a mandate to revitalize the downtown area of the city of Charlottetown. Government backed — 75 per cent provincial, 15 per cent City of Charlottetown and 10 per cent Charlottetown Area Regional Planning Board — and with a board of directors made up of representatives from the private and public sectors, it was intended as a vehicle for the funnelling of public funds into private sector projects, projects that would encourage further investment and lead to a rebirth of the area. CADC was never intended to assist the province in bailing out financially troubled companies, but in 1981 that's what it was asked to do.

Holman's is one of the oldest continuous businesses on Prince Edward

Island. It is also one of the province's biggest employers and property owners. When, in late 1981, a representative of Holman's approached the provincial government and said that without government help the company would fail, the province decided to step in. Concerned that if the bailout became public a dangerous precedent would be set, the province decided to hand the corporate salvage operation over to CADC, which had connections with Holman's through their mutual involvement in the construction of the Confederation Court Mall.

According to Fred Hyndman, CADC's chairman during the Holman's operation, the actions taken by his board must be looked at in the context of the times in which they occurred.

"Nothing could be erected at that time — the whole country was on the skids, not just Holman's — and the judgement of my board was that it was better to go out and try to save something than to run around in circles. A penny saved is a penny earned."

The first action taken, in what turned into a series of bailout attempts, was the sale by Holman's of the building occupied by the Holman's Charlottetown store to CADC for \$1.7 million. The building was then leased back to Holman's under terms that were, according to the Lea report, favorable to Holman's. It included a seven-year, interest-free loan of \$1.22 million and a buy-back option on the property. At the time CADC felt that this deal would give Holman's a reasonable chance of survival, but that wasn't to be the case and in the four years following the pur-

chase of the Holman building CADC stepped in to assist the company on several occasions, securing loans, forgiving substantial debts and even taking out a mortgage on the Holman building to finance renovations.

Despite the fact public money was being used in these actions, the affair was conducted in absolute secrecy because, as the Lea report states, "the Province did not want it known that it was propping up Holman's." That secrecy extended to the province's partner in CADC, the City of Charlottetown.

City councillor Richard Brown has been a long-time critic of the CADC. He believes that throughout the Holman's operation, Charlottetown Council was being deliberately kept in the dark by its representatives on the CADC board, even though city money was being used to support the troubled company.

He claims that yearly grants of \$300,000 paid by the city to CADC for the Queen Parkade (a CADC-built parking complex adjacent to the Confederation Court Mall) were actually going to float Holman's.

"In 1985 we were told by our representatives on CADC that the grants were going to the garage, but I looked at the financial statements and the garage was paid off in 1983.

"I think board members made a deal with the province not to give out information, including our representatives. I believe our representatives' loyalties were to the corporation before the city," Brown said.

Despite the concerted efforts of the province, through CADC, to save Holman's, the company went into receivership in May, 1985. CADC elected to have the receiver operate the Holman's stores for six months at a cost to CADC of \$1 million. Then the corporation purchased the Holman properties for a further \$1 million with an eye to selling them for a profit and cutting some of their losses.

In October 1985, CADC made a deal with Dyne Holdings Ltd., which was 86 per cent owned by Holman's and is the principal lessee and operator of the Confederation Court Mall, to take over the lease on Holman's Charlottetown store under the same terms Holman's enjoyed, including the option to purchase the building.

When the dust had settled, the total cost to CADC for the Holman's project, says the Lea report, was \$2.22 million and his study alleges the entire affair was "not evenhanded and it was carried out with about as much secrecy as could be mustered. Use of public resources to provide benefits to one firm at a time when others needed but were not given help is wrong. Use of public resources secretly is wrong. It is as simple as that."

Working mum loses appeal

For one Nova Scotia woman, an amendment to the Income Tax Act hit home when her child care deduction was disallowed

by Robert N. Wall

In 1984, after claiming day care expenses as a deduction on her income tax return, Elizabeth Beaton-Planetta of Sydney was ordered by Revenue Canada to pay back the deduction. "I thought they had made a mistake," she says. "I had to work to support the family. I needed the day care service for my daughter so I could go to work. I paid for the day care out of the money I earned. I got the deduction a year before in the same circumstances."

She appealed and just recently, the Tax Court of Canada rejected her appeal and upheld the Revenue Canada decision.



Beaton-Planetta: no tax break on child care

What Beaton-Planetta didn't realize at the time was that Section 63 of the Income Tax Act which pertains to child care deductions had been amended in 1983. Until then, a taxpayer could deduct expenses for child care up to specified amounts for dependent children under 14 years of age, if the money was spent to allow the parent to work, to engage in business or to take occupational training. With the amendment, the child care deduction could only go to the "spouse with the lowest net income" except in certain cases.

Section 63 was designed specifically with women in mind. At the time, according to former federal finance minister Marc Lalonde, "This tax deduction was aimed mainly at working mothers and those women who were on welfare as an encouragement for them to join the work force." A woman was automatically eligible if she spent money on child care in order to maintain a job. A man, on the other hand, was eligible only if he was not married, if he was formally separated

from his wife, or if his wife were certified physically or mentally incapable of caring for the children.

Section 63 assumed that the wife ordinarily cared for the children and needed this special assistance in order to return to the job market. But in 1983, an amendment replaced the words "man" and "woman" and "husband" and "wife" with the words "taxpayer" and "supporting person." This means that a woman could only claim her child care expenses if she earned less than her husband, the other "supporting person."

Elizabeth Beaton-Planetta made more money than her husband, Robert, who was struggling to start his own business, an engine repair shop. While most of his income was turned back into the operation to pay for machinery and tools, her income supported the family and paid for the child care that allowed her to work.

Ironically, although Elizabeth Beaton-Planetta didn't qualify for the deduction, neither did Robert, who didn't earn enough to qualify.

When her appeal was rejected, Nova Scotia Tax Court Judge D.H. Christie ruled that he had to uphold the law as it was written even if it might "lead to a result which to some minds may appear to be unjust."

"It doesn't make sense," according to a Sydney tax consultant. "Revenue Canada's interpretation and this ruling by Judge Christie takes the child care deduction away from the people who need it most. If both parties made a lot of money, then one of them would still qualify to claim child care expenses. But if one of them doesn't make enough, then neither gets the benefit."

When Elizabeth Beaton-Planetta decided to appeal she found out that she wasn't alone. "I learned that quite a few other women had the same problem but gave up when the Revenue Canada Appeals Officer in Halifax turned down their objection. I thought that a Judge who was not a part of the tax department bureaucracy would be able to straighten it out."

Judge Christie's decision, by going with the letter of the law rather than its original purpose, put Beaton-Planetta and many other mothers who wish to return to work in an awkward situation. Now the money they spend on child care so they can return to work may be taxed and become just another expense instead of the deduction they were counting on.

Lea's report also points out potential conflict of interest situations — at one point CADC and Dyne Holdings Ltd. were being advised by the same legal and accounting firms. His reporting of a CADC financial statement shows an account receivable from Dyne of \$642,450 while Dyne's statements, although prepared by the same auditing firm, showed no corresponding payable. But suggestions of creative bookkeeping don't sit well with CADC's chairman.

Fred Hyndman says that if anyone was engaged in creative bookkeeping, it was William Lea. He puts CADC'S losses from the Holman deal at \$375,000 and says the conventional accounting methods used by Lea in preparing his report miss the purpose for which CADC was set up: to deploy federal and provincial grants into the private sector.

"He has a jaundiced view of things and he uses his figures to back up his opinion. The Holman's deal created a loss in the corporation's books of \$375,000. It also resulted in \$10 million worth of development and secured the employment of 300 people. "Now I ask you, is a loss of \$375,000 not worth the securing of 300 jobs for four years and the creation of \$10 million worth of investment? You bet your boots it is," he said.

Hyndman says he's angry that public focus has been centred on the Holman's issue and not on the many successful projects undertaken by CADC. Indeed, even the Lea report, overall, is very complimentary towards CADC and only criticizes its use as "a reluctant participant carrying out the instructions of government."

Not surprisingly, in a study prepared for a Liberal administration, the harshest criticisms contained in the Lea report are reserved for the former Conservative governments of Angus MacLean and Jim Lee. By guaranteeing Holman's debts without the knowledge and consent of the Treasury Board or the Lieutenant Governor in Council they were, the report states, in clear violation of the Financial Administration Act. "The effect of the violations was to keep the information from the Legislature, for about three years."

His final recommendation is that CADC continue to operate as intended, without undue government interference and it appears this recommendation will be followed. Justice Minister Wayne Cheverie says he is satisfied with the report and satisfied CADC is carrying out its mandate properly. "Overall the report was positive on CADC. It's making good use of its funds and making wise decisions," he said.

He said he plans to meet with the CADC board and Finance Minister Gilbert Clements to discuss the report's findings, but he places no blame on CADC for the Holman operation. "They just carried out what they were told to do," he said.

Does patronage dictate municipal funding in Nfld.?

While the opposition accuses and the government denies, questions are still raised about patronage from the province

For many towns and villages in rural Newfoundland, the common amenities that larger centres take for granted are nothing but faded notes on a community wish list. From recreational facilities to arts funding, from capital works spending to the quality of local education and health services, smaller towns across the province have good reason to sing the blues.

Indeed, the number of communities that do not enjoy even such basic services as water and sewage facilities number in the hundreds. Other services, such as garbage collection, paved roads and sidewalks, seem to be impossible goals for numerous town councils in poorer communities.

The malaise is one that most certainly does not go unchecked in Newfoundland; last year, the Royal Commission on Employment and Unemployment devoted a great deal of its lengthy final report to considering possible solutions to longstanding rural problems, which go hand in hand with notoriously high rural unemployment rates.

According to Jerome Walsh, mayor of the shipbuilding town of Marystown and president of the provincial Federation of Municipalities, "we're at a crisis peak in some cases right now. It's a really serious situation . . . and it's getting worse and worse."

The provincial government recognizes these problems and supports the position of distressed municipalities, says Municipal Affairs Minister Norman Doyle. However, Doyle adds, government is trapped by having too few dollars to meet too many demands. In last year's competition for municipal capital works funding, the government had only \$30 million to cover applications that totalled \$180 million.

"I agree, totally and completely, with the municipalities," said Doyle. "But not enough money is being put aside for capital projects . . . there's simply not enough money in circulation."

However, despite these constraints, Doyle is proud of the government's record in the last seven years. He notes that municipal funding in the province has increased in that period by 176 per cent, far greater than any other province.

Still, others — particularly opposition

politicians — are not at all proud of the Tory record. Liberal and New Democratic leaders, Clyde Wells and Peter Fenwick, have charged that the government has been unfair in deciding how municipal funds are spent, with favor allegedly shown to towns in PC ridings.

Wells says the Peckford government's spending habits "are insulting to all fair-minded people. It's an offensive attitude to take."

In response, Doyle said the government's decision-making process "is as



Minister Doyle defends govt.'s spending record

fair . . . as it can be," and countered that over the last seven years, communities in Liberal ridings have received a comparatively greater sum of money than communities in Tory ridings. In fact, Doyle said all towns in 10 of the 14 Liberal ridings have full water and sewage services, while only 10 of the 36 Conservative ridings have similar services. (All communities in both NDP ridings are fully serviced.)

At the annual convention of the Federation of Municipalities in Corner Brook this October, Doyle made great mileage of that statistic. However, Wells was skeptical enough to conduct his own research, and found that all communities in only two Liberal ridings were fully ser-

viced. In either case, Wells said Doyle's announcement was "an attempt to divert attention away from the complaint that they were spending substantially more funds . . . on PC ridings. They've obviously been using the money primarily for PC purposes, and they've been so blatant about it too."

Patronage is becoming an increasingly sore point for the Peckford government; charges have been consistently levelled about questionable spending practices under various programs, including this year's summer job creation program. As well, allegations were made in September that transportation minister Ron Dawe arranged for the paving of a short country road for the cottages of relatives.

Tremendously buoyed by the dramatic Liberal sweep in October in New Brunswick, Wells is confident about the next election campaign in Newfoundland. At the same time, however, he said he would not necessarily make municipal funding a platform in the next election, nor would he make any promises about municipal spending. "It is certain that not enough money is being spent there, but a case can be made for more money for every department," Wells said, adding he has not yet set his priorities.

Despite the war of words among the political parties, Federation president Walsh is hopeful that conditions in Newfoundland communities will be bettered, by one way or another. Although some Federation members have recognized the patronage spending issue — "any person with an average intelligence can look at it and see that it doesn't look right," he says — members have traditionally steered clear of political interference.

"Maybe that will change," Walsh hints. "But we don't see it in black and white. And we believe we have to work with the government to find new ways to approach this particular crisis." One dilemma that troubles Walsh is the recent government freeze on capital spending for the next three years.

As well, Walsh says many communities could benefit by learning to stretch their own spending dollars. "Maybe we need to look at how we can spend our money and how we can find materials to make our money go further," he says. "One thing we know, though, is that we have to come up with more money, too."

While federation members are enthusiastic to learn of new ways to attract more business and industrial activity to their communities — the government has been strongly advocating this point in recent months — Walsh says both federal and provincial governments must also remember their obligations to municipalities. "This is a problem that all three levels of government must address," Walsh said.

Matinée



Today's taste is Extra Mild

Matinée Extra Mild
The style is mild, the great taste
is Matinée.

Matinée Slims
Same great taste. Lighter because
they're slim.




Matinée
Extra Mild

25
CIGARETTES

Matinée Slims



Extra Mild
25 CIGARETTES

Warning: Health and Welfare Canada advises that danger to health increases with amount smoked—avoid inhaling.
Average per cigarette: Matinée Slims: King Size 3 mg "tar", 0.3 mg nicotine; 100 mm 4 mg "tar", 0.4 mg nicotine.
Matinée Extra Mild: Regular and King Size: 4 mg "tar", 0.4 mg nicotine.

WHEN YOU'RE READY FOR GREAT TASTING RUM DRINKS:

Call for the Captain.

No one else makes a rum drink like the Captain.
The secret is his rum. The Captain's drinks have true
rum flavour. Smooth. Pleasing.
The Captain enlivens the mix...and salutes your taste.

Captain Morgan





RAY FENNELLY

“Mummers allowed in?”: the old question still rings

The old custom of mummering still exists but there's a disagreement about whether it's a revival or whether it ever died

by Joan Sullivan

Time was, from Boxing Day to Old Christmas Day, mummers travelled the roads of Newfoundland's towns and outports. Roaming from house to house, they knocked on doors and asked, with indrawn breath, “Mummers allowed in?” They were outlandishly disguised with pillows, veils, gloves, old clothes or military uniforms.

In some communities, mummering was just on one night, while in others it lasted the whole Christmas. However it was adapted, the ancient custom of mummering or janneying was an integral part of the Newfoundland Christmas. And it may be enjoying a revival.

Mummering is a tradition that dates from — at latest — medieval England when roving bands of men and women dressed up in costume or disguised themselves as animals and entertained in the streets or visited in their neighbors' homes. Some folklorists believe that it probably dates back to Roman celebrations of the Saturnalia — the festival of

the god Saturn.

“For many Newfoundlanders, mummering is an important part of their identity,” says Dr. Martin Lovelace, a folklore professor at Memorial University. “Home visiting was always a Christmas custom, certainly in Newfoundland. Now, in some ways it's in a revival period — it's done more now than in the recent past.”

Mummering existed in two forms: the “mummers' play,” and the home visiting. The play usually involved a battle in which an heroic figure is killed and then resurrected. Theatre historians and scholars have always taken an interest in the play; apparently, their predecessors in the professional theatre looked down on the street performers and created a theatrical hierarchy. In fact, the word “mumming” came to be used to denote acting which was deemed inferior.

Lovelace, however, believes that any emphasis on the play in Newfoundland is inappropriate.

“My impression is that here, the home visit is the older form of mummering. It

troubles me when people assume the home visit is a degenerate form of the ‘play,’ suggesting that people have forgotten the original. My impression is that the ‘play’ was never firmly established here while the home visit can be traced back to the Elizabethan period.”

The home visit involved a little entertainment as well. With voice, face and figure disguised, the mummers would put on some type of performance. There was singing and dancing, but the major accomplishment of the evening was guessing the mummers' identity. Recognizing people they had lived among for years might seem easy, but mummers were very crafty. Some spent months designing their costumes, and many dressed up in clothing of the opposite sex, ran around with a different crowd from their usual one, even enlarged their feet.

There were some traditional clues to determining the identity of the mummers. One of the first things to be determined was a person's sex. One trick was to suddenly toss something to a mummer who was seated. Men, accustomed to wearing trousers, would bring their legs together to trap the object. Women reacted as though to catch the object in their skirts.

Once identified, the mummers were honor-bound to remove their veils, and the guessing continued until everyone was named. Then, all hands enjoyed some syrup and fruitcake, and the mummers moved on.

Mummering was eclipsed with the advent of television, and the development of a better transportation system, says Lovelace. And in general, life in Newfoundland changed, especially with the “resettlement” of the '60s, when many of the smaller communities were abandoned as residents moved to larger centres with the promise of jobs and prosperity.

“But not all of Newfoundland was resettled, so in some communities this wasn't a factor. When you talk to people today they say, ‘Well, we just had a new carpet put down, and we don't want people tracking all over it. When we had the linoleum it was all right...’ Things like that are an excuse, though. They're talking about a different style of life.

“We're also without the need for homemade entertainment. Television is one factor. So is the rise of pubs. People can go out and drink. And with better roads, they can drive 15 miles to a pub for entertainment. And better transportation raises the question, who are you letting into your house? Nowadays the stranger might be a real stranger.”

Despite all these factors, Lovelace insists that mummering is not dead in Newfoundland. He mentions an essay by his colleague Dr. George Pochius that explores the impact of a song called *Mummers Allowed In*, by a Newfoundland group called Simani.

COZY COMPANIONS

These beautiful Checkerboard mittens and cap are just one of 11 different patterns in Robin Hansen's book *Fox and Geese and Fences*. Knitters and craftspeople will be delighted with the patterns and knitting instructions for fishermen's wristers and nippers, caps, shooting gloves, and of course — a variety of heirloom mitten styles. Atlantic Insight is proud to offer this one-of-a-kind knitting treasure to its readers for the low price of \$9.95 (plus \$.50 shipping and handling).



Here is my order for _____ Robin Hansen's heirloom mitten book(s) *Fox and Geese and Fences*. Payment of \$9.95 (plus \$.50 shipping and handling) per book is enclosed, or charge to my Visa/Mastercard number below. Please ship my order to the following address.

NAME _____

ADDRESS _____

CITY _____

POSTAL CODE _____ TELEPHONE _____

VISA/MASTERCARD NUMBER _____ EXPIRY DATE _____

SIGNATURE _____

Mail to:

Atlantic Insight, 1668 Barrington Street, Halifax, N.S., B3J 2A2

Or call toll free from anywhere in Atlantic Canada:

1-800-565-1700 (Have your Visa or Mastercard number ready)

(Offer good only in Canada, allow 4-6 weeks shipping time)

TRADITIONS

"The song comes from that typical fusion of Newfoundland music which mixes country and western with the traditional accordion. It's had a huge impact in reviving the custom, far more than the writings of academics. It drew all the details exactly, and it touched a chord with people. Radio stations were swamped with requests."

Lovelace thinks it's time to "restudy mummering. Most of the work was done in the '60s. We need to find out if the tradition has been revived, or if it has, in fact, continued unbroken. I get information from my students who tell me where they went mummering last Christmas, or where they're planning to go this year."

If mummering didn't disappear, perhaps it just went underground. In fact, it was banned in St. John's in 1861. George Sider examines some possible reasons for this in his book, *Mumming In Outport Newfoundland*: "Another custom prevails in some parts of Newfoundland," he quotes Rev. Lewis Anspach, a 19th century historian. "It is called mumming, men and women exchange clothes with each other and go from house to house singing and dancing, on which occasion Christmas boxes are expected, and generally granted previous to the performance, in order to get rid of them."

"People do forget about the occasional violence," says Lovelace. "And children almost always reacted with absolute terror when they saw their first mummer."

"Urban mumming took the form of a parade and performance," writes Sider. "The performance was a semi-ritualized play recounting a battle between heroic figures, in which one was killed...and then resurrected by the 'Doctor.' This play, in one of its numerous forms, was put on in the houses of the upper class by roving groups of working class mummers who more or less forced their entry. Before or after the performance they 'collected' or dunned for money, which was given as much in recognition of the potential threat of their presence as in return for their performance."

Yet the spirit of mummering is still captured today in songs and plays, including in the beloved Christmas show by Sheila's Brush, *Jaxxmas* (where poor Jack, being the 100,000th person to go into debt to Household Finance for Christmas presents, is restored to life after an unfortunate heart attack and crowned King of Newfoundland). And as younger people learn about the custom and adapt it to their own times, mummering may once again become appealing to their elders.

"People of a certain generation associate things left behind with poverty, hard times," says Lovelace. "Only with a certain distance from the days of poverty can people look back with nostalgia, and see that selected aspects of the past are valuable."

For the fine homes of the world



AV B63

poggenpohl

The ultimate in kitchen and bath cabinetry

NOW OFFERING FACTORY DISCOUNT: 10% + 10%
1654 Granville Street, Halifax, N.S. B3J 1X4 (902)422-6689

"We believe in
dressing
comfortably."

At Kettle Creek, we believe that dressing up doesn't have to mean dressing uncomfortably. That's why all our Kettle Creek clothes are made from 100% cotton, and styled to fit you comfortably. Whether it's a combination of blouse and skirt or one of our cozy dresses, whether it's a solid, bold colour or one of our unique new prints, when you dress in Kettle Creek, you can count on the quality and the comfort.

*Mellanie Stephens
President & Founder*

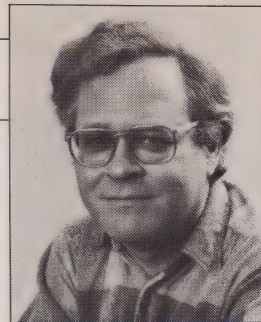
*Fifty Stores Coast To Coast,
Including:*

Charlottetown
Dartmouth
Dieppe
Halifax
Mahone Bay
Saint John



**Handcrafted
Comfort**

Clothes shown are available in most stores.



Personal fallacy be damned!

When my father was a farm boy in Port Shoreham, N.S., the gods of Maritime poetry were Bliss Carman and Charles G.D. Roberts, and he wanted to be just like them. To the few English-speaking Canadians who cared about their own country's poetry some 70 years ago, the names of Carman and Roberts were as familiar as Wayne Gretzky's is to today's hockey fans; but Charlie Bruce kept his ambition a secret from the chums with whom he played checkers, trapped muskrat, ran footraces on the Mulgrave Road, and went to the one-room schoolhouse where his sister was the teacher. They'd have thought his dream was silly.

Still, it meant something to be a poet in those days. Dalhousie professor Malcolm Ross, who's 76 now, remembers growing up in Fredericton and admiring Alfred G. Bailey. "People pointed him out on the street," Ross says, "and they said, 'There's the poet, Alf Bailey.'" A time would come when people would say, "There's the poet, Charles Bruce." In 1952, he won the Governor General's Award for Poetry with a collection of verse he called *The Mulgrave Road*.

Though I grew up in Toronto rather than the Maritimes, I knew about Carman and Roberts. My mother's people had been Nova Scotians. She'd studied English at the University of British Columbia, but earned her MA down home at Dalhousie. She still knew by heart much of Carman's most famous poem, *Low Tide on Grand Pré*, and every once in a while, in an uncharacteristic outburst of emotion, she'd recite some marvellously musical stanza: *Was it a year or lives ago/ We took the grasses in our hands,/ And caught the summer flowing low/ Over the waving meadow lands,/ And held it there between our hands?*

I knew that anyone whose writing could make my mother's voice go quavery must surely have been a Great Poet. I also grew up reading Roberts' animal stories, and knowing that, thanks to the inspiration his early verse gave to other poets, he was the "Father of Canadian Literature."

Meanwhile, in 1952, at the peak of my father's career, I went to Mount Allison University, where Ontario-born professors with PhDs from the University of Toronto taught me that anyone who revered Carman and Roberts was silly, and unlikely to get good marks in Canadian Literature. These poets were worth only footnotes in the literary history of

English-speaking Canada. They'd once been celebrated, sure, but only by a naive people who didn't know real poetry from greeting-card mush, and their work had no lasting value.

If I journeyed from Toronto to New Brunswick to discover that Carman and Roberts were bum poets, Ross had already journeyed from New Brunswick to Toronto to hear the same news. Carman and Roberts had been the most famous among the strange flowering of poets in Fredericton; and Ross, as a bare-legged boy in The City of Stately Elms,

*Anyone whose
writing made
my mother's
voice quavery
must have been
a Great Poet*

had known far more about them than I had, as a bare-legged boy in Hog Town. He grew lettuce and sold it to restaurants, and with his first profits bought Carman's *Ballads and Lyrics*.

"In those rapturous young days," he has recalled, "Carman was no mere 'order of words on a page.' Carman was the river, the sea, and new air I breathed." The poet died in 1929, but only four years later when Ross went to the graduate school at the University of Toronto, critics were already dismissing him as a lightweight. Ross's fellow students mentioned both Carman and Roberts with "lofty condescension." The gods now were T.S. Eliot, William Butler Yeats, and Edith Sitwell, and the only Canadian poets who earned respect were those "thought to be like unto them."

Carman and Roberts, with their inheritance from the English and American 19th century, were merely "colonial," while several Montreal poets, "with their inheritance from Eliot, Yeats and Wallace Stevens were, heaven forbid, not 'colonial' but 'cosmopolitan' — and how much nobler that seemed to be." Ross had taken his copy of *Ballads and Lyrics* to Toronto, but "I felt I was nursing a secret sin too dark to be confessed. I began to


keep a kind of log of the downdrift of Carman criticism." Before long, he learned that the Carman poetry he'd adored was now supposed to be "flabby, facile, trite, derivative and repetitive."

By then, Roberts' reputation as a literary lion had also fallen victim to jackals and giant-killers who wrote for academic journals and little magazines. In a 1986 biography of Roberts, John Coldwell Adams says that as early as the 1930s, when Malcolm Ross was hiding his love of Carman from Toronto academics, the lingering influence and high profile of Sir Charles G.D. Roberts caused the Canadian disciples of Ezra Pound and T.S. Eliot to sneer about "Sir Charles God Damn Roberts." Moreover, "An even greater antipathy developed towards Roberts in the succeeding decades."

Only now, in the 1980s, does Roberts appear to be getting fair, rational treatment from CanLit tastemakers. A Roberts symposium occurred at Mount Allison in 1982, and another at the University of Ottawa in '83. Maritime academics have started to reappraise his poetry, and to refute at least some of the more vicious attacks on his work. In 1985, again at Mt. A., Malcolm Ross delivered a long, gruff, eloquent confession that, man and boy for 60-odd years, he had loved Bliss Carman's verse. At 74, he spoke like a fellow who didn't give a pinch of beaver dung for what younger critics thought.

As an editor and scholar, Ross now deserved the title "Father of Canadian Literature" perhaps even more than Roberts had as a poet, but his lecture at Mt. A. was more passionate than scholarly. He explained that British critic and poet Matthew Arnold had once warned against "the personal fallacy" — letting the circumstances of your own life sway your judgement in favor of a particular poet — but that he himself had just attended a reunion of students and teachers at the old Smythe Street School in Fredericton. He had gone straight to the classroom where, 64 years earlier, he had heard teacher Alice Hobden say of Carman, "He is from Fredericton. He is from Fredericton, and you should all be proud of him."

Winding up his lecture, Ross said, "I am from Fredericton and — personal fallacy be damned! — I am proud of Bliss Carman!"

I am from Toronto — and personal fallacy be damned! — I am proud of Malcolm Ross. 

Show Your Stripes!

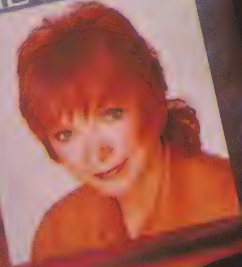


Tia Maria

THE ADVENTURE BEGINS

Bantam wrote the book on great gift ideas.

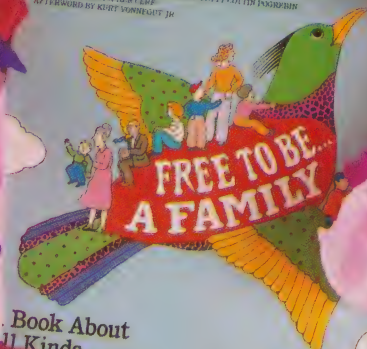
SHIRLEY MACLAINE
IT'S ALL IN
THE PLAYING



\$24.95

Marlo Thomas & Friends

INTRODUCTION BY MARLO THOMAS
EDITED BY CHRISTOPHER LEE
AFTERWORD BY KEVIN SUNDHEIM JR.



Book About
All Kinds
of Longing

\$24.95

ROBERT H. WATERMAN JR.
A CANDOR OF IN SEARCH OF THE ELITE

THE
RENEWAL
FACTOR

HOW
THE BEST
GET
AND KEEP
THE
COMPETITIVE
EDGE

\$24.95

IRIS RAINER DART

'Til the
Real
Thing
Comes
Along

A NOVEL BY THE AUTHOR OF BEACHES

\$22.95

ONAMORI



RICHARD MCGILL

\$24.95

FAVORITE
SON

STEVE
SOHMER

\$24.95

AVAILABLE WHEREVER HARDCOVERS ARE SOLD

BANTAM



FLASHBACK



PROVINCIAL ARCHIVES OF NOVA SCOTIA

The devastating Halifax explosion on Dec. 6, 1917 gave the rise to one of the most enduring books in Canadian literature

A sound beyond hearing

As Neptune Theatre closes its production of the world premiere of Barometer Rising, memories return to 1917

“...a needle of flaming gas, thin as the mast and of a brilliance unbelievably intense, shot through the deck of the Mont Blanc near the funnel and flashed more than two hundred feet toward the sky. The firemen were thrown back and their hoses jumped suddenly out of control and slashed the air with S-shaped designs. There were a few helpless shouts. Then all movement and life about the ship were encompassed in a sound beyond hearing as the Mont Blanc opened up.”

Barometer Rising

On Dec. 6, when Halifax's Neptune Theatre presents its final performance of *Barometer Rising*, it will be 70 years to the day since the collision of a French munitions ship and a Norwegian freighter in the Narrows of Halifax Harbour resulted in the largest man-made ex-

plosion ever seen to that date. The explosion devastated much of Halifax, and killed 2,000 people. Hugh MacLennan was 10 in 1917. He and his family narrowly escaped death, but the catastrophe remained imprinted on MacLennan's memory.

Many years later, MacLennan sat in his London, England apartment during the Second World War, watching the Luftwaffe turn much of London into an inferno. After two unpublished novels, MacLennan was looking for a story that would describe his feelings about Canada. The destruction of London triggered memories of the Halifax Explosion, and gave MacLennan the metaphor he needed to write his story about Canada. The novel he wrote, *Barometer Rising*, became one of the most famous books in Canadian literature.

Neptune Theatre's artistic director, Richard Ouzounian, who also wrote the adaptation of the novel, says he had always realized that the stage would be the perfect place for MacLennan's work to be brought to life.

“If you wanted to do a movie, you'd have to recreate old Halifax, and then destroy it,” says Ouzounian. “Some people said we were crazy to do it on stage — but the stage is the only place you *could* do it. You couldn't do it for TV or film without it becoming a disaster epic. You see, the book is not really about the Halifax Explosion, but much, much more than that.”

Ouzounian, who was born in New York but is now a Canadian citizen, first heard of *Barometer Rising* when he was a teenager. His family decided to vacation in Nova Scotia, and a neighbor suggested that young Ouzounian read the book. The neighbor, who'd been in the U.S. Navy, had visited Halifax shortly after the explosion and had seen the devastation first-hand.

“I got the book from the New York Public Library and read it,” says Ouzounian. “I loved it. I even took it with

DON'T TAKE IT FOR GRANTED



Across cultures, it takes on an endless variety of shapes, sizes and tastes. For all peoples, Bread is a Symbol ... if not a fact ... of life.

Too many people are without the Bread they need to achieve life's potential.

This human loss will continue until the economics of Hunger are understood and challenged.

The CANADIAN HUNGER FOUNDATION participates in projects initiated by Third World groups seeking ways to assure their daily bread — and a more promising future — by improving their communities' agricultural production.

Become a PARTNER IN DEVELOPMENT by supporting the overseas work of the CANADIAN HUNGER FOUNDATION and by learning more about development issues.

Join with us to make Bread a FACT of life.

I would like to

- ☐ become a CHF member
- ☐ receive more information on hunger, the economic issue
- ☐ enclose a contribution \$ _____

Name _____

Address _____

Postal Code _____

Telephone Number _____

A non-profit Canadian organization supporting Third World village-level development since 1961.

Donations are tax deductible Registration No. 0033407-09-10

CANADIAN HUNGER FOUNDATION

323 Chapel St., Ottawa Canada, K1N 7Z2

FLASHBACK

me when my family went to Halifax. I walked around town, looking at the locations described in the book, using it as my guide."

Ten years later, Ouzounian was directing for John Neville — former artistic director — at Neptune Theatre. Ouzounian suggested the theatre do an adaptation of the book, but Neville said the rights were not available. Ouzounian had to wait ten more years, until he became artistic director, in order to pursue his dream of putting *Barometer Rising* on the Neptune stage.

"When I came here, I wrote Hugh at home," says Ouzounian. "Believe it or not, I got his address off a picture in *The Globe and Mail* that showed him standing in front of his house in Montreal. I sent him a priority post letter on Friday, and heard from him on the following Monday. I told him that I had met him in Vancouver several years before, and that I had adapted *Nicholas Nickleby*, *A Tale of Two Cities* and *Tartuffe* for the stage. I wasn't sure, however, that he would want to do the project."

Ouzounian had good reason to worry. MacLennan had gone through several bad experiences with people who had wanted to adapt his work.

"There have been so many people who have optioned books of mine, and nothing ever happened," the reclusive 80-year-old MacLennan says. "And the one that was made into a movie was *Two Solitudes*, which was a disastrous movie. It was so bad. Done by absolute amateurs."

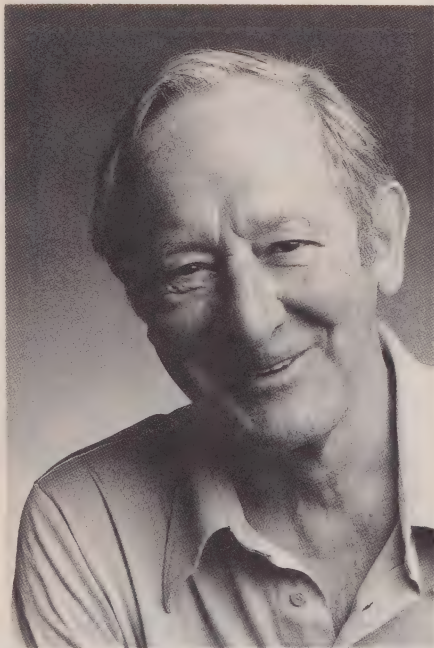
"I told Hugh that I wanted to tell the story in *Barometer Rising*," says Ouzounian, "not make it an exploitive piece about the explosion. He wanted to know how I would handle the explosion, but I told him that he would have to trust me on that. But one thing I did tell him was that I wouldn't invent anything. I'd cut, I'd paste, I'd edit, I'd juggle, but I wouldn't make up scenes. He said 'Fine. Go ahead, do it.'"

MacLennan thinks Ouzounian's version of the play will be a winner.

"He followed the text very closely," says MacLennan. "I hadn't read the book in years. It's a lot better than I thought it was. I think he is one of the best artistic directors in the country."

When Ouzounian announced that *Barometer Rising* would be part of the 1987-88 season, he was flooded with offers of help from interested Haligonians. He received many offers of photographs, newspaper articles and personal stories to help his research. While Ouzounian says he was gratified that so many people wanted to give their assistance, it couldn't help him very much.

"*Barometer Rising* is as much about the Halifax Explosion as *The Iliad* is about the Trojan War," says Ouzounian.



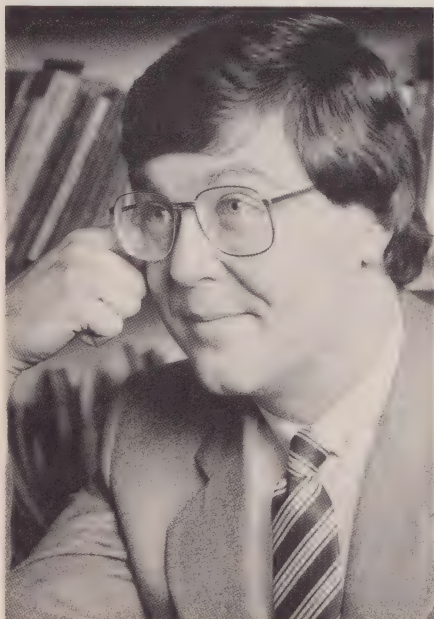
Hugh MacLennan: stage version a sure winner

"*Barometer Rising* is about what people do to each other. The explosion is the metaphor that Hugh chose to represent the explosion that he thought was going to occur in Canadian society. And did to a certain degree.

"It's also a great emotional and family saga. Close to Greek tragedy. Two cousins fall in love and have a child. And the father of the woman finds out, and arranges to have the man killed. It sounds like *Oedipus Rex*."

More importantly, Ouzounian says the play is very timely considering the current controversy surrounding free trade and the effect it will have on our identity as Canadians.

"*Barometer Rising* is about old and new Canada. It's the problem that we're still fighting today. Are Canadians would-



Ouzounian: the Halifax explosion as a metaphor

be Englishmen, would-be Americans or themselves? And are they willing to live their lives as themselves, or are they subject to another order? On one extreme, you have the influence of the old families like the Wains. They don't mix with immigrants or people whose name ends in a vowel. They also secretly worship England. On the other extreme, you have opportunists ready to sell out Canada to the United States at the first opportunity. They tell you it's good for business, but they mean it's good for themselves. Sound familiar?"

But even if Ouzounian wants to stress the many story layers of the novel, he knows that many people will come to see how he stages "the event."

The pressure of the exploding chemicals smashed against the town with the rigidity and force of driving steel. Solid and unbreathable, the forced wall of air struck against Fort Needham and Richmond Bluff and shaved them clean, smashed with one gigantic blow the North End of Halifax and destroyed it, telescoping houses or lifting them from their foundations, snapping trees and lamp-posts, and twisting iron rails into writhing, metal snakes; breaking buildings and sweeping the fragments of their wreckage for hundreds of yards in its course. It advanced two miles southward, shattering every flimsy house in its path, and within thirty seconds encountered the long, shield-like slope of the Citadel which rose before it.

Barometer Rising

"My key was to think of the set as I wrote the adaptation. We have stairs that start at doors on either side of the stage. They rise up over the set to a point where the Citadel clock tower is. Underneath are two turn-tables that show us different pieces of scenery.

"When the explosion happens, we have seven scenes on stage. We isolate the characters with sound and light, and show what happened to them. We're not trying to show the whole city being torn apart. I'm not having flying debris going into the air on stage. It's more the effect than the event. And I let Hugh MacLennan describe it. I took that passage directly from the book."

For Ouzounian, this production was the realization of a long-term goal — the staging of a book that has captivated him since youth. And it offered Haligonians a chance to reflect on the most important event in their history. But Ouzounian says he hopes the staging of *Barometer Rising* achieved more than these obvious goals.

"I think it's important for the country. We have a lot of terrific novels that people should look at. One of the ways to do that is to put them on stage. The great danger in Canadian writing is that everyone is so obsessed with what's new. You know, Margaret Atwood is so hot that people forget about Margaret Laurence. If this play brings people back to the work of Hugh MacLennan, then I think it's done its major job."

THE ORIGINAL GRENFELL CLOTH and DUFFLE PARKAS

write or call
for information
about these
and other items.



32 inch parka is \$185.00



GRENFELL
HANDICRAFTS (1984) LTD.
P.O. Box 280, St. Anthony,
Nfld. A0K 4S0 (709) 454-3576

TRACK THE TIDES



with "MARINER CLASSIC" Tidal Clocks
Designed and Crafted by Nova Nauticals.

Now available at quality gift shops, ships
chandlers, and marinas. A reliable, accurate and
visually pleasing lunar cycle clock that shows all
tide action on the Atlantic Seaboard.

Nova Nauticals, 147 Main Street,

P.O. Box 351, Milton,
Queens County, N.S. BOT IPO
(902) 354-2866

An Excellent Gift for the Nautically Minded!

ARE YOU LOOKING FOR A CREATIVE, PERSONAL & SECURE CAREER?

There is a great need for
well trained—and sensitive . . .

- **Butler-Housemanagers**
- **Cook-Housekeepers**
- **Governess-Nannies**

We provide expert training . . .
and placement!
(International instructors)



Atlantic Academy of Household Management

Contact: Mr. John A. Perks, Director
1496 Lower Water Street,
Halifax, Nova Scotia B3J 1R9
(902) 423-4302

“... And toys for your delight”

Beautiful toys and exquisite dolls made right here in Atlantic Canada are healthy competition for Rambo and Barbie

by J.A. Burnett

“Maybe we’ve just never quite grown up,” says Brad Slauenwhite, his eyes alight with pleasure at the thought.

“We started out making toys for our own children,” adds Ruth. “You know, dollhouses, swing sets. One year, I wanted the kids to have marionettes. We couldn’t find them for sale anywhere, so Brad decided that he’d make some. He got a book from the library, and when he was done there was one for each child under the Christmas tree.”

“I guess that was about ten years ago,” continues Brad. “The next year we were looking for a little extra cash and thought other people might like the marionettes too. I made a few, took them down to the Boyce Market in Fredericton one Saturday morning, and was sold out by nine o’clock. The next week I brought twice as many and sold out again!”

And that is how Brad and Ruth Slauenwhite became toymakers.

Today, working in their comfortable home surrounded by woods and water at Kelly Creek, N.B., they make hundreds of hand-crafted, wooden toys for ship-

ment to toystores and gift shops all across Canada. What began as a family hobby has, under the name Performing Toys, burgeoned into a full-time business.

An hour’s drive further up the St. John River, at Woodstock, N.B., Liz and Ron Haines have also become toymakers. Their specialty is the delicate craft of reproducing traditional porcelain dolls. For Liz, it’s a full-time occupation; Ron, who works in marketing for NB Power, devotes evenings and weekends to the home-based enterprise which, appropriately enough, they have named *Victorianna Dolls*.

There is little risk of either the Haines’ or the Slauenwhites’ products being confused with the mass-market platoons of plastic Rambos, Barbies, Care Bears or Cabbage Patch urchins. Their toys are lineal descendants in a tradition of playthings that is far older, far more innocent, far more magical.

“I believe the world has to have magic,” says George Fry. “These elaborate commercial sets of superheroes and monsters with their world marketing strategy backed up by Saturday morning television cartoons, they answer too many questions. The scenarios are so



Toys of yesteryear: popular again with children thanks to toymakers like the Slauenwhites

tight and restrictive that they leave no room for imagination. Once that happens, the magic is gone."

George Fry is the director of the New Brunswick Craft School in Fredericton, an artist, a teacher, an administrator, and a passionate believer in the vital importance of the values of crafts-making — originality, elegant simplicity, and painstaking attention to detail.

"Magic is what happens when you are given a few clues and then are allowed to explore and discover meanings for yourself," he explains. "Very few of today's industrially produced toys grant that freedom. On the other hand, craftspeople are the

purveyors par excellence of opportunities for magic."

Certainly craftspeople who specialize in toys would agree that the magic of creative play should never be limited to childhood. Brad Slauenwhite puts the case in the form of a riddle: "What's the difference between a pull-toy for a six-year-old and a pull-toy for a 60-year old?"

A moment's pause and he answers his own question. "For the 60-year-old, you tie on a longer string."

There is no age limit among collectors and admirers of the Haines' porcelain bisque dolls. Doll collecting has experienced an enormous upsurge of



Simplicity is emphasized in handcrafted toys



Slauenwhites: toys no longer just a hobby

interest in recent years. The trend has reached a point where dolls have surpassed stamps and are now second only to coins in the rankings of popular collectibles.

The history of dolls, whether as totems, playthings, or *objets d'arts*, dates to prehistoric times in virtually every society in the world. However, in the European tradition, doll-making reached its zenith in the 19th century with the slip-cast porcelain bisque creations of artisans at Meissen, Germany, and the rival companies of Jumeau and Bru in France. The French craftspeople, especially, achieved a lifelike expressiveness in the clay heads of their dolls that has yet to be bettered

COVER STORY



Originality, elegant simplicity and painstaking attention to detail result in reproductions sought by collectors around the world

by modern technology.

Dolls from these sources are, of course, among the most coveted by collectors. The fragility of the bisque-fired porcelain has meant that relatively few have survived the years intact, and a Jumeau original in first-rate condition will fetch thousands of dollars. Fortunately, although industrial toy manufacturers may have abandoned hand-crafting in favor of mass-production, the skills and techniques of classical doll-making have not been lost.

Liz Haines' interest in the craft started about ten years ago. An avid collector herself, she and Ron began seriously to explore the methods, first of repairing, and then of reproducing some of the rare items in her own and other collections. Experimenting initially with the heads, hands and feet of damaged dolls, they learned how to make plaster molds, and the right way to mix and pour porcelain clay into the molds to make accurate reproductions of the old designs.

Once the parts of a doll have been released from the molds, the job has just begun. Excess clay is trimmed away and fine details of eyelids, lips, fingers and toes must be hand-carved. Then the parts are hardened by bisque-firing (i.e. firing without glaze to a temperature of about 1,250 degrees Celsius, cooled, polished, washed and dried. Nowhere are the clay walls more than one-eighth of an inch thick. The work requires a delicate touch.

Next, Liz carefully applies china paints, building up lifelike color with four or five coats of subtly different tones. Another kiln firing follows each coat of paint. Only then can the finishing of each doll begin. Hard-bodied dolls are strung together by Ron. Some of them have as many as ten articulated joints, each of which must fit smoothly. Liz sews the soft-bodied ones, and the couple



Liz Haines: an avid collector and creator

collaborates on final touches such as making wigs from mohair, real kid leather shoes, and clothes according to authentic period designs.

Suddenly the dolls take on personality. Here stands a Gibson Girl, in flowing, floor-length skirt. She pushes an ornate hand-made baby carriage in which there sits a doll baby holding a baby doll of its own. Beside these is another family group, a brother and sister, reproductions of costly Jumeau originals.

In all, the Haines use some 35 different patterns, ranging from two inches to two feet in height, to produce about 300 dolls per year. Sales are no problem. With craft shows, special orders, and people who come through their door, the challenge lies not in finding buyers, but in keeping up with demand.

The Slauenwhites have a similar problem. Although the simple wooden toys which they make are more readily produced in quantity, the volume of orders regularly outstrips availability of product. It seems that once a store starts stocking the brightly colored wooden marionettes, jumping jacks, puzzles and games, the customers keep coming back for more.

So much demand can be both a blessing and a bane to people who take pride in the quality of their handiwork. There would be little time to spare even

if both of them could devote themselves exclusively to the business. In addition, however, Brad is the executive director of Jobs Unlimited, a voluntary agency committed to developing employment opportunities for mentally handicapped adults. This leaves him with only evenings, weekends, and holidays for toymaking — a busy life!

When the children were at home, there were extra hands to help out. Jennifer, the youngest, was in Brad's words "a great sales kid." Stephanie helped out with brochures and design work. Wesley worked at production. Now that all three are on their own, however, Brad and Ruth have decided to contract out some of the preparatory work so that they themselves can concentrate on the detailed finishing, and on development of new products.

Research into the history of toys and the challenge of adapting old designs is one of the most enjoyable parts of their work. The toys they make have antecedents all around the world. A game called flip ball was a favorite gambling device among the French nobility of the 1500s. A pecking chicken, and a pair of wild-haired blacksmiths pounding on an anvil are borrowed from an old Russian tradition of simple moving toys. A jointed, wooden mannequin who dances on a flat wooden paddle was popular across North America in colonial days, but has roots in ancient Egypt as well.

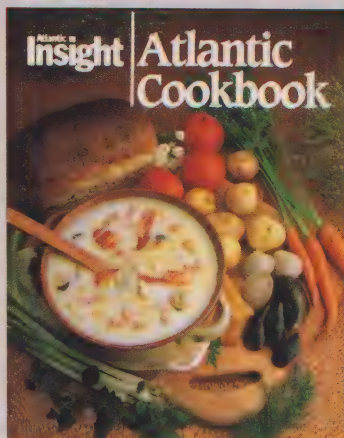
The marionettes, too, come from a long and beloved tradition. Each character — Old Man, Dapper Dan, Duck, Clown, and Sweet Sue — attracts lively attention at craft fairs and trade shows. It takes consummate skill to manipulate the foot-high figures convincingly, but with careful practice they come to life. Ruth compares the process to that of mastering a musical instrument. She recalls that the supreme accolade came one day when a little boy, after watching Brad put one of the puppets through its paces, looked up and asked, "Can he talk, mister?"

The Slauenwhites' toys make great Christmas stocking stuffers, or children's birthday surprises, but often children buy them for their parents and grandparents as well, proving once again that there is no age limit for creative play. Happily, the simplicity of many of the items means that they can be offered in an affordable price range.

George Fry describes Brad and Ruth as "two wonderful people who truly do their work with love." Sitting in their cozy living room on an autumn afternoon, the warmth doesn't come only from the woodstove. It's easy to imagine that this is the sort of place that gave rise to the image of Santa's workshop — the sort of place Robert Louis Stevenson had in mind when he wrote: "I will make you brooches and toys for your delight! Of bird-song at morning and star-shine at night" — a place of happy magic. ☼

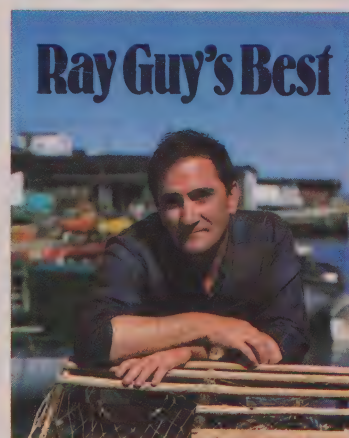
TWO GREAT NEW ATLANTIC INSIGHT BOOKS...

Just in time for Christmas



The Atlantic Cookbook is a collection of 200 recipes which feature the heritage and the produce of Atlantic Canada. Included are the winners of our Heritage Recipe Contest, favourites from our food sections of the past years, and many wonderful recipes from our readers.

You'll want to have this cookbook in your personal collection — and it makes a perfect gift for friends and relatives. \$14.95.



Newfoundland's own Ray Guy has been a regular contributor to Atlantic Insight for the past eight years.

Now his best columns have been selected, and they are brought together in this collection. Ray Guy's writing remains fresh, his humour is timeless, and his special way of capturing our unique way of life makes this a book that anyone will take pleasure in.

Paperback \$9.95.

Available at leading independent bookstores and at Coles and Classic/W.H. Smith branches in Atlantic Canada

Published by Formac Publishing Company Limited

LIVE OUTSIDE ATLANTIC CANADA?

Subscribers outside Atlantic Canada can order these books by mail. Use this coupon.

Please send me the following:

____ copies The Atlantic Cookbook at \$14.95 paperback \$ _____

____ copies Ray Guy's Best at \$9.95 paperback \$ _____

Postage and Shipping \$3.00

TOTAL PAYMENT ENCLOSED \$ _____

Name _____

Address _____

City _____ Postal Code _____ Telephone _____

Visa/Mastercard account _____ Expiry date _____

Signature _____

Send this order with payment to:

Atlantic Insight, 1668 Barrington Street, Halifax N.S., B3J 2A2

Atlantic Insight RECIPE CONTEST

Atlantic Insight has good news... and great news!

The good news was the success of last year's *Atlantic Insight Recipe Contest*. Twelve lucky cooks flew Air Nova and stayed at the CP Prince Edward Hotel & Convention Centre in Charlottetown, P.E.I. They prepared their winning recipes in the kitchens of the Culinary Institute of Canada, Holland College. The twelve lucky finalists were also given the

opportunity to meet cooks from other parts of Atlantic Canada, compare notes, and observe each other at work. The whole weekend was capped off with a dinner at the Culinary Institute's Lucy Maud Dining Room (with students preparing and serving the meal), and the announcement of the contest's winner — Lindy Guild of Mahone Bay, N.S., and her Seafood Picnic Pie.

The great news is, we're doing it again! Share with us your treasured family recipes that feature produce from the

Atlantic region. The fields and streams, rivers and ocean of Atlantic Canada are rich in the ingredients that have made family recipes such a hit at Maritime dinner tables for so long. Share our celebration of Atlantic Canada's bountiful resources, and at the same time enter to win a cook's dream weekend AND valuable prizes.

Send us your recipes, and some of the history that surrounds them, soon — deadline is February 1, 1988.



RULES AND REGULATIONS

1. Recipe must feature and identify at least one ingredient grown or produced in Atlantic Canada.
2. Each entry must be accompanied by a brief description of the heritage, ethnic origin or history of the recipe (at least 50 words).
3. Recipe must be original or one you have adapted.
4. Entry must state appropriate food category (see categories listed).



5. Please supply either imperial or metric measure.

6. All entries become the property of Insight Publishing Limited and will not be returned. We may modify entry as appropriate for publication.

7. Recipe must not contain brand names.

8. Entries should be postmarked no later than February 1, 1988

9. Enter as many recipes as you wish. Each entry must be accompanied by a separate entry form or facsimile for eligibility.



10. Decision of the judges is final.

11. Contest is open to any Canadian resident, except employees of Insight Publishing, or sponsors of the contest and their employees.

DEADLINE FOR ENTRIES IS FEBRUARY 1, 1988

Send entries to:
Insight Publishing Limited
1668 Barrington Street.
Halifax, N.S. B3J 2A2



First prize is a four place setting, five piece set of Royal Doulton "Albany" China. Retail value for this prize is \$600.

12. Each entry form must be signed by the entrant to confirm that he/she grants Insight Publishing Limited the right to publish entry without compensation.

13. Recipes must be submitted along with entry form, legibly written, printed or preferably typed (double spaced) on 8 1/2" x 11" white paper.

14. Entrant must be willing to participate in the promotional event relating to the contest.

ENTRY FORM

NAME _____

ADDRESS _____

PROVINCE _____

CODE _____

PHONE NO. _____

SIGNATURE _____

(Signature grants Insight Publishing rights to publish your entry)

NAME OF RECIPE _____

ATLANTIC CANADIAN INGREDIENT(S) _____

CATEGORY (please check only one)

- ☐ Eggs, Meat, Fish and Poultry
- ☐ Soups, Chowders and Casseroles
- ☐ Appetizers, Salads and Vegetables
- ☐ Breads and Muffins
- ☐ Jams, Jellies and Preserves
- ☐ Desserts and Sweets

SUMMER COOKING



Seafood Picnic Pie is in good company with Vegetable Salad and Beet and Horseradish

Seafood Picnic Pie

1st place
My English grandmother made pies, my French grandmother made quiche, and my mother who was half-French and half-English made her own version of both, probably so as not to offend either one. In our family, picnics were often held in our gardens, rather like a barbecue, but the men had to make the food. The women had to make the drink. The men had to eat.

Atlantic Insight

SUMMER COOKING

As the season for fresh foods reaches its height, Atlantic Canadians are turning to barbecues, picnics and seasonal restaurants. In this issue, Insight offers features and recipes and celebrates another summer of good food.



MacAusland Blankets



Keep warm this winter in a beautiful wool blanket from MacAusland's Woollen Mills Ltd., of Bloomfield, P.E.I. Knitted from Atlantic Canada raw wool, a MacAusland's blanket is sure to become a family treasure.

Atlantic Insight is proud to be offering these durable, Maritime crafted, 100% virgin wool blankets:

Size: Double (72" x 90")

Price: \$75 (plus shipping and handling) per blanket.

Here is my order for _____ beautiful MacAusland's blanket(s):

| | | |
|---|-------------------|----------|
| # _____x \$75 | Teal Blue | \$ _____ |
| # _____x \$75 | Red | \$ _____ |
| # _____x \$75 | Burgundy | \$ _____ |
| # _____x \$75 | Royal blue | \$ _____ |
| # _____x \$75 | White with stripe | \$ _____ |
| N.S. residents add 10% tax | | \$ _____ |
| Shipping charges per blanket (____x \$4.50) | | \$ _____ |
| Total Order | | \$ _____ |

Please find enclosed my cheque or money order, or charge to my Visa/Mastercard number. Please ship to the following Canadian address.

Name _____
 Address _____
 _____ Postal Code _____
 Telephone _____
 Visa/Mastercard Number _____
 _____ Expiry date _____
 Signature _____

Mail to: Atlantic Insight, 1668 Barrington St., Halifax, N.S., B3J 2A2
Or call Toll-free from anywhere in Atlantic Canada: 1-800-565-1700
 (Have your Visa or Mastercard number ready) (Offer good only in Canada. Sorry, no COD orders accepted. Allow 4 — 6 weeks delivery)

Home for Christmas

by Deirdre Kessler

You'll stay here and like it," said Aunt Ada. "I won't have you moping around. And dress like a proper girl, will you? That oak tree you've been climbing over like an ape was meant to be sat under, sedately, the way a young Boston lady should conduct herself."

"I'm not a proper lady," replied Ella, "and I love to climb trees. Mama and Papa always let me climb trees. I can do anything."

"Hah! Listen to you and your I-can-do-anythings. Give me that ridiculous knife and go change that horrid peasant smock for a nice dress. I warned my brother when he met your mother not to marry a Canadian. She was a wild one, too. And she didn't even speak English! Go on with you, now. Tea will be served precisely at three."

Ella decided then and there to run away.

She would find her Grandma Gallant in Canada.

Upstairs, she went to her large trunk of belongings and felt for the letter she had hidden in her winter coat. It was a letter to her mother from Grandma Gallant. Grandma had known Ella's mother was going to die. Somehow she had known, and had written her daughter a letter filled with secrets. Ella held on to that letter as though it had a life of its own. And she began to cry. Her tears fell on the envelope. The ink of the return address blurred and ran.

Gallant...Harbour...Prince Edward Island was all of the address that could be read. But Ella knew from her mother's stories that Grandma lived in a house overlooking the Gulf of St. Lawrence. And carved over Grandma's door there was a date, 1807. That was the year that Ella's great-great-grandmother and grandfather had returned to Prince Edward Island from exile in the United States.

It took Ella all that autumn to save enough pennies to buy a good hunting knife and some fish-hooks and line. She acquired boy's clothing and stitched herself a warm bedroll and a sturdy pack.

When she had all the supplies she needed, Ella copied a map showing where she was going and waited until the town of Boston was asleep before she made her escape. She hoped that her grandmother would take her in when she finally reached the Island.

As she walked north, the weather grew colder and colder. Some nights Ella

knocked on a farmhouse door and asked if she could do barn work in exchange for a warm place to sleep. Her mother's stories of Christmas at Grandma Gallant's cosy house kept her cheered. When her belly ached with hunger, she would recall the descriptions of Grandma's famous *pâté la viande*, hot from the oven on Christmas Eve.

One cold December day, Ella reached Cape Tormentine on the shores of New Brunswick. Across the Strait of Northum-

at last. "How about a thousand Madame Gallants? Every one of them Acadian women that lives up on the north shore is called Madame Gallant!"

"Oh," said Ella, and she walked to the bow of the vessel to watch its progress through the ice floes.

After a crossing of six hours, the *Northern Light* docked at Cape Traverse. Ella got directions to the north shore of the Island and set out to find Grandma Gallant. At each inlet and harbor where there were clusters of houses, Ella searched for a little house by the sea, a house with a carved lintel.

One dreary morning after she had travelled far inland to find a way across a wide bay, she came upon a rough road. Tired, hungry and discouraged, she sat on a stump and put her head in her hands.

"I'll never find her. I'm so weary. I've got no more money and the snows will start soon. I should have stayed in Boston."

Just then Ella heard a sound.

Bumping along the corduroy road was a woman in a cart drawn by a well-fed horse.

"Whoa up, Ti-Nette," said the woman, reining in the horse.

"Where you headed, girl?"

Ella looked into the kind face of the woman. Tears suddenly sprang to her eyes.

"I'm going to Grandma Gallant's house," she said. "But I don't think I'll ever get there. I've come so far and no one knows where she lives and I can't find her house."

The woman's tanned and creased face broke into a smile.

"Climb on," she said. "I've got a *pâté* ready for the oven and a pot of soup on the stove. Wondered when you'd get here. When your high-falutin' Auntie wrote that you were gone and hadn't even taken the dress on your back, I reckoned you'd turn up by and by. You're an Acadian — I knew you'd find your way back home! And your mother wrote before she died that you were an odd one, so I didn't worry much about you. Giddy-up, Ti-Nette."

Ella sat next to her grandmother and jounced along the wood road. There at the end of a long lane was a little low house overlooking the Gulf of St. Lawrence. Carved in the lintel over the door was the date, 1807. And just below it was a freshly carved date — 1887! Grandma had indeed expected Ella home for Christmas.



berland lay Prince Edward Island. But the strait was nearly filled with ice. Huge chunks and formations of ice were between Ella and her destination.

"Goin' across, youngster?" a man asked. "You'd better hurry. Not too many crossings when the ice is this bad."

Ella gave a start. "Oh, yes! I'm crossing! Where do I go?"

"You a girl, or what?" the man asked in surprise at hearing Ella's high voice. "Um...just go on down this road and you'll see the *Northern Light* where she's docked. Good luck to you."

"Thank you," said Ella, hurrying to the wharf.

On board the *Northern Light*, Ella found a member of the crew.

"Do you know a Madame Gallant who lives near the Gulf?" she asked.

The man laughed. Ella did not see anything amusing about her question.

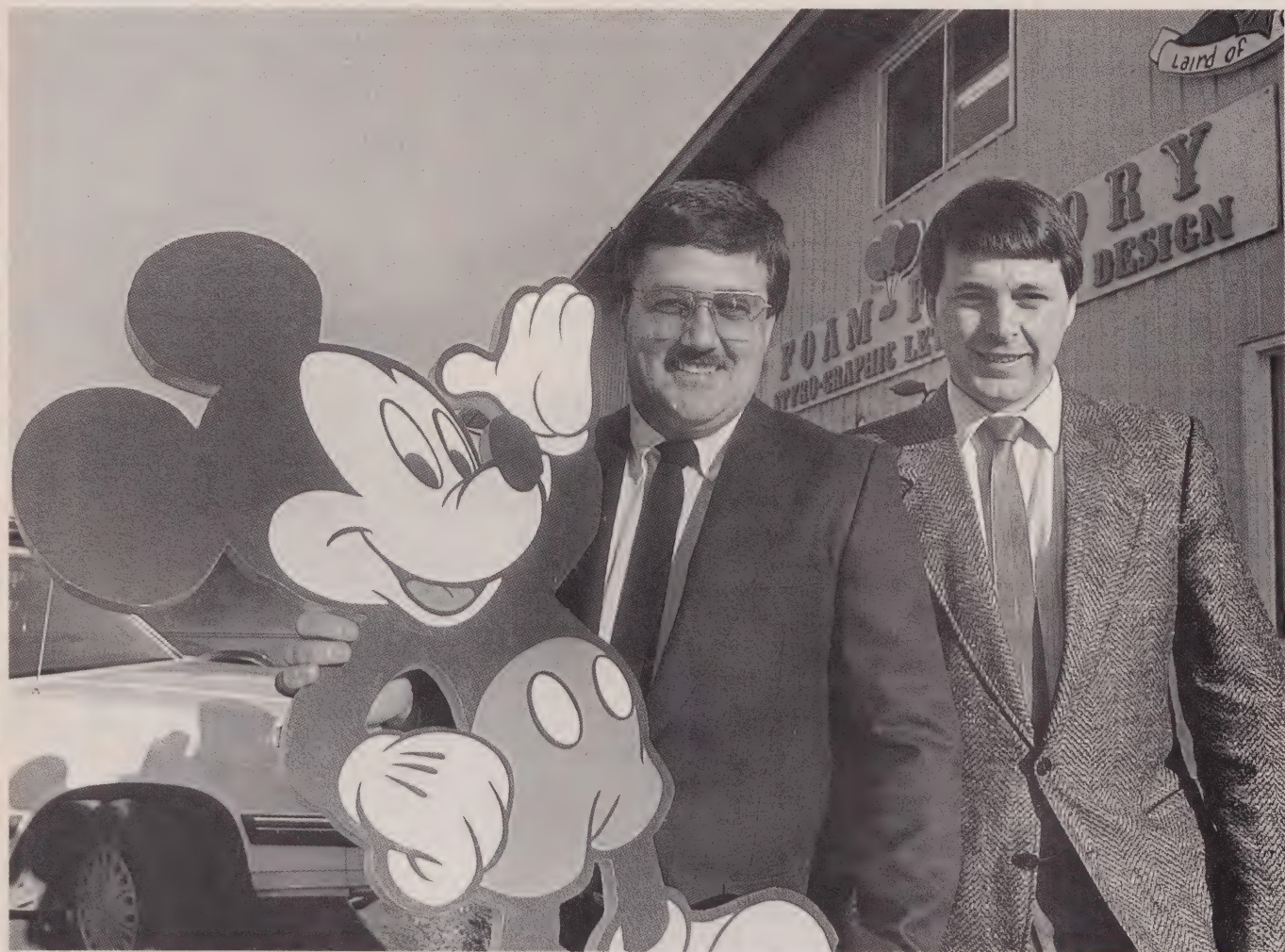
"A Madame Gallant?" the man said



A time for Gucci. Gucci Timepieces with precision ETA Swiss Quartz movements are available in an assortment of styles for men and women. Featured here is our model 9000. Water-resistant case fashioned in stainless steel accented with gold plating. Offered in a selection of dial colors. Protected by a scratch and pressure-resistant sapphire crystal. \$850.

GUCCI

Best at BIRKS 



Delaney and Snow with a friend: a Cape Breton firm capitalizes on the serious side of a funny business, and sales are soaring

Expanding with styrofoam

One person's creativity and another's business expertise has led to a successful franchising operation based in Cape Breton

by Ed Frenette

Late autumn in Cape Breton Island reflects the standard notion of the local economy — cool, dull and more than a little wet. But when it comes to business, Cape Bretoners aren't all wet. Take Foam Factory Styrographics Ltd. for example.

In just six months Foam Factory has become Canada's newest franchise sensation — exploding from a part-time basement operation to 18 franchised stores throughout the country, employing 75 people, with projected annual sales of \$2.7 million and challenging the commercial signage establishment with an innovation and energy rarely seen in this part of the country.

Brian Delaney, 36, founder and company president, always had a flair for things artistic. Though he enjoyed no

formal training, as a teenager he was always doodling with cartoon characters, logos and pictures. His work must have been appreciated because he earned substantial part-time income making commercial signs for local businesses. But graphic art was always relegated to the basement, something to amuse, while he earned his living as a commercial sales representative.

In 1984, Delaney was approached by a local elementary school teacher for something she might use in teaching her class. What she had in mind was something that would attract her students, cartoons perhaps, but that she could use to present a message. After some thought, Delaney decided upon styrofoam characters. They would be inexpensive, easy to display and, if properly designed, would garner the students' interest. The pos-

sibilities seemed endless, but how to produce such a product?

Through trial and error an elemental process was developed. Using an old slide projector and a good deal of ingenuity Delaney was able to reproduce practically any image on a sheet of styrofoam. To cut out the image neatly, regardless of curves or lines, he invented a home-made wire cutting method that was capable of cleanly carving out the drawn image. Then it was simply a matter of painting the figure.

The cartoon characters immediately became a local hit. Orders began to flood in from parents wanting characters as gifts for their children, teachers using characters for classroom projects and, soon, from businesses seeking less expensive signs, for logos, seasonal and special designs. By 1986, Delaney had rented commercial quarters, hired staff and was in full-time operation under the name Foam Factory.

As business expanded, Delaney was quick to recognize the vast commercial possibilities of Foam Factory. Being of an inventive mind, he streamlined the process, upgraded his equipment and had

BUSINESS

more business than he could handle. Expansion was vital.

But expansion requires money and to achieve his vision Delaney required a substantial capital investment, more than he was able to raise. He discussed his ideas with his good friend, Sydney business person Don Snow. Snow, 33, operated a number of thriving enterprises and was a partner in the Nova Scotia-based holding company, Protecto Holdings Ltd., itself with forecast sales of \$5.2 million. Snow and his partner in Protecto, Jack Soucy of Halifax, were excited about the commercial potential of styrofoam and in April 1987, Foam Factory Styrographics Ltd. was federally incorporated with partners Brian Delaney and Protecto Holdings Ltd.

Since then things have changed rapidly. With the infusion of capital from Protecto, Foam Factory moved to expanded quarters, diversified its product line and began to sell franchises.

The first franchise was sold in Vancouver. This was quickly followed by Edmonton, Halifax and Dartmouth, and numerous locations in New Brunswick, Prince Edward Island, Newfoundland and mainland Nova Scotia until, by the end of its second quarter, there were 18 Foam Factory franchises purchased from coast to coast.

"I just can't believe how quickly everything has come together," says Foam Factory president Brian Delaney. "Sometimes I think it's all just a dream. One day I'm just fooling around in my basement and the next I'm chairing a meeting of franchise owners, who are all making money — with my idea!"

With such resounding success so early in its life, Foam Factory is looking ahead to expansion in the much larger Ontario and western Canadian market. But such expansion requires extensive planning and marketing expertise. While the company has operated to date on its own capital base, it is now seeking assistance from the Cape Breton Development Corporation and Enterprise Cape Breton for a comprehensive marketing study and new equipment purchases.

"To be successful we have to do things right," says secretary-treasurer Don Snow. "That means planning, infrastructure and service to our franchisees. With government help to hire a management consulting team we're looking forward to developing two corporate-owned operations in Toronto and a western city that would serve as regional head offices and training centres. From there we're planning to grow to 300 franchises across the country," he says. "And all controlled from right here in Cape Breton. Isn't that a switch?" he adds.

The Cape Breton business has also attained exclusive Canadian rights to produce the cartoon characters of Walt Disney and United Media on styrofoam.

"It meant a couple of trips to Toronto to show them our work," says Snow, "but it was well worth it. The Disney organization loved the idea and once they signed the others were right behind. This will certainly give us a competitive edge when we hit the major markets."

From the Sydney head office, Foam Factory Styrographics is supplying its franchisees not only with locally manufactured equipment and supplies, but also with a wide range of silkscreened pro-

ducts, non-neon and tech-lite lighted signs and magnetic signs. Plans also call for the purchase of the country's second "Gerber 48 Plus," a sophisticated, computerized image-cutting machine. At a price of over \$150,000, the "Gerber" will give Foam Factory a versatility and capability enjoyed by very few in the commercial sign and display businesses.

So what does it feel like to be a Cape Breton success story? In the words of Brian Delaney, "It feels great!"



Their unique decorations are selling like hotcakes, keeping Westner and Skiba busy as bees

A borrowed tradition does a booming business in N.B.

The centuries-old Bavarian tradition of Christmas ornaments made of beeswax has been transplanted to New Brunswick

by Susan Soucoup

In Wolfgang Westner's homeland of Bavaria, beeswax Christmas tree ornaments and wall plaques have been around for about 250 years. Until he emigrated a year ago, though, few people in Canada had ever encountered them. Much to his own enjoyment and surprise, making and selling the decorations has become a major business for Westner and his partner, Heinz Skiba.

Westner and Skiba, who moved here from West Germany five years ago, are making and selling about 2,000 of the wax ornaments every month on The Honey Tree Farm at Fawcett Hill, near Petit-

codiac, N.B. The demand for them has far outstripped the demand for the original product of the farm — honey.

The wax creations are selling in craft shops in the Atlantic Provinces, as well as in Vancouver, Winnipeg, Toronto and South Carolina. One person has been hired to help in production and they anticipate more staff will soon have to be hired.

"We thought it would take a longer time to find the right stores and the people, too, because they never saw anything like this before," says Westner. "But they really like it."

"When we started to do this," adds

PHOTOS BY WAYNE CHASE



They're made from beeswax cast in rubber molds

Skiba, "we thought it would take maybe two or three years, at least, for people to buy these items. It was a surprise for us that our beeswax sold so fast to the stores."

The ornate decorations are created from dyed or natural beeswax cast in rubber molds. Though they have a steady supply of molds coming in from family and friends back in Germany, Westner and Skiba are also creating molds themselves, carving them first in wood and then producing the castable rubber.

Until examined closely, the candles resemble richly-colored carved wood. It isn't until you light one of the hand-rolled candles or nose up to an intricately scrolled heart or angel that you notice the difference — wood seldom smells this good. Unlike wood, though, you do have to be careful not to hang them in direct sunlight or close to a strong source of heat, like a woodstove. Otherwise they're as beautiful and durable as carved wood.

"We haven't yet really tried to market them," says Skiba. "At first we tried to

sell them in local flea markets, but it didn't take long to realize that it was the wrong place for this kind of thing. So we got them in a few craft shops here, and then people out west started calling to see if they could sell them for us out there. I guess it's because our address is on the back, so they knew how to contact us."

Neither man had worked with beeswax before this venture, although Skiba and his former partner, who has returned to West Germany, were becoming well-known as suppliers of honey to Willett Foods and various health food outlets in the region. It took the arrival of 26-year-old Wolfgang Westner to get the ball of wax rolling.

"When I was back in Germany I saw a factory that made these," says Westner. "When I decided to come to Canada, Skiba was already in the bee business and I thought it would be a good second opportunity, to make these in Canada. The people like it very much."

Making the ornaments and candles is more than 50 per cent of the business now. Both men are adept at making the ornaments because they know it's essential in a small business that the expertise be shared. They melt the beeswax, which is purchased from a Quebec supplier, filter and dye it, add a hardener and cast the molds.

"We have to both work on the same thing and know what the other is doing," says Skiba.

The decorations range from five centimetres to about 30 centimetres in height. On the retail level, they sell from about \$2 to about \$28. Most come with a clear finish to keep a telltale dust from forming on the beeswax. Some are brushed with a powdered dye mixed with alcohol. When the alcohol dries, the powder is embedded in the minute cracks and carved lines in the ornament, giving it an antiqued look.

And, of course, there are thousands of beeswax candles to be handrolled or hand-dipped. Skiba's wife assists by adding a delicate satin ribbon and Honey Tree Farm emblem to each pair of candles.

The partners have plans to expand the business, but so far the production of the beeswax ornaments has kept them too busy to realize many of their plans.

They did open a craft shop on the farm this fall though, and it has become a popular local outlet for other crafts, as well. In addition to the beeswax ornaments, they are selling wood crafts such as carved plaques and children's clothes pegs, three dimensional wood carvings, wreaths of dried flowers and numerous other items created by themselves and others.

"I wanted to do something different with my life," says Skiba. "I worked in Germany for the German railway for 20 years. I saw nothing ahead of me but my pension. Here in Canada, there are so many possibilities." ☐



The candles resemble richly-colored wood

Colonial Inns

**"Ask about
our Special
Commercial &
Corporate Rates
& Automatic
Check Inn"**



- Free Movies
- Pool - Sauna

**Exercise Room
24 Hour Restaurant
Cave Lounge &
Steakhouse
Live Entertainment
Featuring the Music
of Johnny Storm**



2 Locations
175 City Road, Saint John
42 Highfield Street,
Moncton
Phone 1-506-652-3000
Telex 014-47460

1988 ATLANTIC DAY
APPOINTMENT CALENDAR & GUIDE TO ATLANTIC CANADA



1988 ATLANTIC DAY
APPOINTMENT CALENDAR & GUIDE TO HALIFAX REGION



ATLANTIC DAY CALENDAR

1

9

8

8

A GUIDE TO ATLANTIC CANADA



Atlantic Day Calendars

**The Corporate Gift that
can be personalized
and is remembered all year.**

**2403 Clifton St.,
P.O. Box 8954,
Halifax, NS B3K 5M6
(902) 422-5284**



This ad
is for all those
who ever wonder
where the
money goes.

It goes to children like this one. And to millions of other children and adults who require the services funded by a local United Way.

If you gave in your community last year, your gift to your local United Way went to make this kind of help possible. And, it was also used to help many others in your community who need help.

That's the way the United Way works. One gift, one time each year, helps hundreds of thousands of people all year round. Thousands of different, good causes in communities all across the country. Including yours.



**United Way
Centraide**

Thanks to you, it works, for ALL OF US

FOOD

Sugar, spice, everything nice

The major ingredient necessary for the beautiful gingerbread house is patience says this talented cake maker and decorator

by Colleen Thompson

Last December, the residents of Fredericton couldn't help but think of Christmas elves and fairytales each time they paused at the window of *La Vie en Rose*, a small café on Queen Street.

It was Lori Wiggins' imaginative and enchanting confectionery tableau that set them dreaming of Christmases past and present and of childhood fantasies of "sugarplum trees and lollipop seas". Not only did Wiggins create an adorable gingerbread house, mouth-watering enough to tempt Hansel or Gretel, but she surrounded it with edible *objets d'art*: a whole village of chocolate houses, trees, candy-laden trains and an exquisite merry-go-round.

It looked like an enormous undertaking but Wiggins insists it's not difficult. The main requirement, she says, is patience and she offers this advice.

"Don't try to do it all at once. Go away every once in awhile. Have a cup of tea. And use your imagination ... go a little crazy and do whatever you want. Don't think it has to look just like the picture. If you do you'll always be disappointed. Make it your own original."

Wiggins has always enjoyed baking pastries and cakes. As a youngster, she was encouraged by her mother who found her daughter's talents a welcome addition to the household.

The hobby became more than that after a stint as a caterer with Toronto's West Lake Foods Inc., a professional baking course and more training at the

McCall's School of Cake Decoration. The University of New Brunswick, where she took Business Administration, brought her to the Maritimes, where she kept up her culinary skills by working as a pastry cook with Jim Pineau, manager of *La Vie en Rose*.

She believes in making baking a family affair.

"It's a creative art form which families enjoy doing together," she says. "When you are making the gingerbread house, for instance, give the children graham crackers and melted chocolate so they can build their own little house."

Wiggins has no set patterns or forms for the house. Basically, she advises people to make their own patterns. The walls and roof are glued together with Royal icing and ordinary icing is used in a pastry bag for decorations.

The carousel has a styrofoam cake base and a cardboard top. Candy canes make the poles and Hallmark cookie cutters cut out the rocking horses, which, after baking, are dipped in melted chocolate and decorated. Ice cream cones are covered in green tinted icing to make trees and the star tip of the cake decorator creates the stars on top. Bulk foods, available in specialty stores and in bins in some supermarkets provide many varieties of candies for decoration. Above all, repeats Wiggins, use your imagination!

Gingerbread

Step 1: 1 cup butter or margarine
1 ¾ cups brown sugar



1 ¼ cups white sugar
1 ½ tbsp. molasses

Step 2: 1 cup eggs (probably about 6)

Step 3: 2 tsp. baking soda
½ tsp. salt
1 tbsp. ginger
1 tbsp. cinnamon
1 tbsp. allspice

Step 4: 6 cups unsifted pastry flour

Method: Cream #1 ingredients. Add eggs and keep beating. Sift together dry ingredients, then mix with egg mixture until dough is formed. Let it rest for 20 minutes.

Line two cookie sheets (preferably kind without edges) with aluminum foil

and tape in place. Working with one-quarter of the dough, pat it out onto one of the baking sheets, flatten slightly, sprinkle lightly with flour and roll out to ¼-inch thickness. Using patterns and paring knife, cut out as many pieces as possible. Carefully remove excess pieces. Bake forms 15 to 18 minutes until golden brown around the edges and slightly firm. Cool completely before you begin to assemble. Make Royal Icing and keep covered with a wet cloth to prevent it from drying out.

Royal Icing

3 egg whites
1 ½ tsp. cream of tartar
1 lb. icing sugar

Combine egg whites and cream of tartar in large bowl and beat until foamy. Add icing sugar and beat at high speed for five or seven minutes until foamy. If too stiff add a little water and beat until spreadable.

Use a thin piece of plywood for a base and using a spatula apply a thin layer of Royal Icing over the top and edges.

Attach wall pieces by spreading the edges with Royal Icing and sticking in place. (Use heavy cans or bottles to hold them upright until dry). Be sure to ice bottom edges of walls to allow them to stick to the plywood. Apply icing to long edges of roof pieces and press into place. Let everything dry completely before decorating. ☑



Chefs in the Atlantic Provinces can do more than cook lobster. And a team of 12 professional chefs from Atlantic Canada recently had the chance to prove this by competing in the World Culinary Arts Festival, held at the Pan Pacific Hotel in Vancouver, B.C. last summer.

Team Captain **Graham Taylor**, head chef at the Culinary Institute of Canada at Holland College in Charlottetown,

personally captured a gold and a silver medal. Along with this, the team was able to bring home eight silver medals and one bronze.

The four-day extravaganza saw teams from 19 countries, and 12 regional teams presenting the best in culinary delights. Winning in the "hot dish" category, Taylor and his team had to serve up hot dishes to 150 people for four nights. Competing with 16 teams in this category meant 72 hours without sleep. But, it paid off for the Atlantic team.

The winning dish that tempted and won the appreciation of the people featured Apple-Smoked Atlantic Salmon, followed by a Raspberry Savarin in Puff Pastry.

Although the team hadn't worked together before the competition, Taylor says they worked well together, and with good results. The Atlantic Provinces team will now go on to compete in the 1988 Frankfurt Culinary Olympics next October. Taylor says the Atlantic team is small compared to some of the other teams, many of which had 20 members.



Graham Taylor: proving Atlantic culinary talents can take on the world's best and win big



SPENCER COOK

LeForte: a driving force behind the C.W.L.

Thirty-four years ago, "because it was the thing to do," **Irene LeForte** joined the Catholic Women's League in her native Cape Breton. Today, the Antigonish resident is national president of the 128,000 member organization. LeForte firmly believes in the League which she describes as a tremendous voice for Catholic women to "enhance their spirituality to better things in society, be it in their own community or the nation."

The League meets federal government and opposition representatives annually to discuss C.W.L. resolutions and concerns over the social issues of the day. LeForte says the League is very well received and adds that the politicians "never cease to be surprised that a group of volunteer church women can approach topics such as housing, pensions for women, equitable taxation, consumer health, protecting the environment and pornography as well as we do." She does not believe such meetings will cause the politicians to "run out and change the law" but says, "they seek our opinion... they want our input."

LeForte thinks any women's organization can meet with government, speak out about social issues and raise money, but what makes the C.W.L. different and accounts for its longevity, is the spirituality of its members.

LeForte attributes her deeper appreciation of her faith, her leadership qualities and her ability to know herself to her involvement in the League. She credits that involvement as the key to what she is today — national president of the C.W.L., chief finance officer of the Antigonish District School Board, wife, mother of seven, grandmother of four — and says LeForte, "I'm very happy where I am today."

Armed with a notepad and tape recorder **John Shaw** crisscrosses Prince Edward Island, hot on the trail of the few remaining speakers of what was



STEPHEN SHARRATT

Dan MacPherson, one of the last Gaelic speakers, with John Shaw

once the Island's second language. For him it's a race against time.

"The recording and preservation of the Gaelic tradition on the Island must be done now," says the Cape Bretoner with a languages and literature PhD from Harvard, "before it's too late."

The Gaelic tradition has been largely an unlettered one. Storytellers and poets have passed down the history and legends of the Gaels by word of mouth and while this tradition has developed some great storytellers, it has one major flaw — when the chain is broken the history is lost.

"I got together with the Celtic Studies Commission and the Institute of Island Studies and we thought it would be good to try to record what remains of the Gaelic culture on the Island," says Shaw.

With the conclusion of his five-week project, an archive of Island Gaelic material is being assembled, providing valuable information for folklorists, dialect specialists, social historians and Islanders interested in their Celtic roots.

"It's really crucial because we're probably within the last five years of any oral Gaelic on the Island," he says.

Unlike most artists who struggle for years before they achieve recognition, **Fernand Boudreau** of Middle River near Bathurst, N.B., had his work acclaimed while he was still a student. His sculpture entitled *Earthquake*, produced in 1981 while Boudreau was a wood-working student at Bathurst Community College, was purchased by the New Brunswick government. It is still touring the world in a display representative of the best in New Brunswick craftsmanship.

Through his medium — wood — Boudreau lets his carvings represent his thoughts and feelings on man, his community, and the world. Although he also produces fine handcrafted furniture he readily admits it is his sculptures that involve his most concentrated efforts.

"To capture my feelings, my thoughts — takes time," he admits.

Since his early recognition in 1981 Boudreau has been the recipient of several awards. In 1984 and 1986, together with two other craftspeople, he received first prize for the best booth at the *Festival des Metiers d'Art Acadien* in Moncton, N.B. In November '86 he was awarded first prize for the best booth at a large craft display at the Bathurst Trade School.

Boudreau admits his handcrafted furniture sells best in the southern part of New Brunswick but that is perhaps simply because he is not well known in his own community. His shop on the bank of Middle River is off the beaten track and there is no permanent location in the area in which craftspeople may display their work.

Boudreau laments this lack of provision for local artists and craftspeople but welcomes the public to his workshop-studio with hospitality and warmth and a willingness to chat.

"On pieces like this," he says touching a small, beautifully carved table, "the amount I receive for my labor can be far below a minimum wage." The statement is made without regret or bitterness. Indeed, one can sense pride in Boudreau's voice, in the purity of his dedication to his art. "I want to be able to make a decent living for my family and produce my kind of work," he says.



RONALD MACMILLAN

Boudreau: a purist's approach to his work

For **Frances Laracy**, being one of only five women in Canada to be awarded the 1987 Person's Award was a surprise and an honor for the Conception Harbour, Nfld. resident. The award recognizes outstanding contributions made by women to improving the status of women in Canada. The 68-year-old great grandmother was surprised because she had never thought of herself as a feminist.

"I don't really know what the word means," she says. "I certainly support women's issues and the improvement in women's lifestyles. If that makes me a feminist, then I probably am one."

Although Laracy has never joined a status of women's council, she has spent 20 years as member of the Newfoundland and Labrador Women's Institute. Her



RAY FENNELLY

Laracy: doesn't think of herself as a feminist

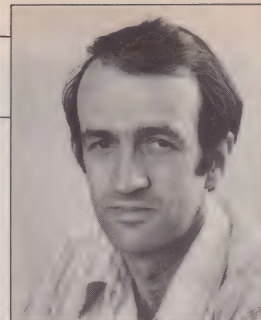
involvement was recognized in 1977 with a Queen's Medal and she was provincial president in 1980.

The 1,200-member organization, which is strong in rural Newfoundland, promotes women's crafts and voices their concerns about such issues as road improvements, the closing of rural post offices and sales tax on children's clothing.

"We probably keep more in the background, making submissions, and presenting resolutions to government," says the lady who believes that the Institute's proposal was instrumental in the government's decision to drop the sales tax on children's clothing.

Her community involvement includes serving on the school board, working for the Newfoundland Lung Association, and an appointment as member of the Rural Development Authority Board. "There are lots of vacancies on school boards and town councils for rural women who want to get involved," she says.

Today she would advise a young woman to "step out of the traditional role and do something you're interested in — something that will improve yourself and other persons as well."



The ant and the grasshopper

There is no more mean, stupid, pitiful, selfish, envious, ungrateful animal than the stock-speculating public. It is the greatest of cowards, for it is afraid of itself.

— William Hazlitt, 1805

No warning can save a people determined to grow suddenly rich.

— Lord Overstone, 1846

The crashing down of the temples of Mammon was as exhilarating as it was scary. One swift pass by the angel of retribution, and a decades-long accumulation of greed, hype, Reaganomics, pride of empire and economic and political illusionism came down in a heap.

Glued to the radio with macabre fascination as New York, Toronto, Tokyo, Singapore, London and the rest took the sword in turn, I found ancient precepts crowding my brain. You probably learned this Aesop's fable in school — the one in which the grasshopper played all summer, poking fun at the dour and industrious ant which was gathering food. Then winter came, and the grasshopper had to go begging to the ant.

How foolish we thought the grasshopper was, and how right we were to think so. And yet we — North Americans as a whole, if not the entire debt-laden Western Hemisphere — grew up and imitated it. And now the first blast of winter has been trumpeted by a stock market catastrophe. What will the ants — the Japanese primarily, but also the Germans — say when we try to borrow ever more money in our reduced circumstances? Their version of "you wanted to dance, grasshopper, so now dance" could well be: okay, but the interest rates will have to go up in response to your shaky creditworthiness.

By the time this appears in print the markets may have recovered somewhat from what nervous government leaders and optimists under stress have been calling an "adjustment," even a "long-overdue adjustment." The markets may have gone up and down several times or even stabilized at what looks like a not-great but satisfactory level. But things will be poised to come unstuck elsewhere — in slowed consumer spending, rising interest rates, signs of inflation or rising unemployment or some other area of trouble.

No matter what soothing words are

offered — "the economy is fundamentally sound" was much bruited about just after the crash, just as it was after the 1929 crash — and no matter what little rebounds occur in the stock markets, there's one massive piece of reality that can't be wished away even by the best Hollywood devices: the staggering debt that must be paid one way or another.

The controlling factor is the ballooning American deficit. Spurred by Reaganomics — a harebrained mishmash of military spending as economic stimulus, tax cuts to the rich and encouragements for the consumer to spend on credit — the U.S. has gone from being the world's largest creditor nation to its largest debtor in a mere eight years. The U.S., in the space of a generation, has frittered away the most massive inheritance ever known to man. The crash was a vote of no confidence in the American government's capacity to bring it back. The power of Reagan's make-believe has run out.

The American consumer has been on a buying frenzy on borrowed money. U.S. purchases have kept the industrial world's economy on its course of false expansion since the '82-'83 recession. The meaning of the stock market crash is that the party's over. The Americans must now reduce their consumption on borrowed money. To relate that specifically to Atlantic Canada, the Americans are the ones who buy 80 per cent of our exports — most of our fish, paper, minerals and whatever. They'll probably be buying less.

But worse, the Americans are not the only ones with a horrendous deficit. We have deficits too — the government of Canada, all the provinces, and probably the municipality in which you live. Although on a lesser scale than the Americans, we too have been consuming — and running our public administrations on — borrowed money. We too have not been earning our keep.

Having unwisely indebted ourselves in the best of times, we will soon have to slow our borrowing and at least consider paying our bills in what could be the worst of times — times of stagnation and possibly inflation, high unemployment and maybe social unrest as the already-stretching breadlines grow.

Finding it tough to borrow, governments will be forced to raise taxes at a time when such measures will bring in diminished revenue, or cut government expenses. And where can provincial

governments cut without massive political fights, not to mention massive questions of social equity being raised? Similarly, where will the federal government try to cut? In old age pensions? Unemployment insurance? Transfer payments to the provinces? Regional development funds? Will pressure rise to re-tailor universal programs so that they apply only to those who can show that they're in need?

How easy it would have been to bring matters under control when there was still time, compared to the situation now at hand — a situation which is far beyond the capacity of muddle-headed leaders like Brian Mulroney and Ronald Reagan, not to mention John Buchanan, to solve. Wouldn't it be nice to have all those billions back that were cavalierly wasted on countless economic development schemes over the decades, both regionally and nationally? Wouldn't it be nice, in retrospect, had our governments been circumspect with the expenses, kept the bureaucracies lean to begin with, controlled their own urges to throw money wherever there was a vote to be bought?


Next to Aesop, I find E.F. Schumacher coming to mind — another figure from what at least seems like ancient times. Schumacher, you'll recall, wrote a grabby book called *Small is Beautiful — A Study of Economics as if People Mattered* that came out back in the early 1970s. It called for "appropriate" technology, for a calm and rational measure of things to replace the aimless, headlong rush towards a future that seems defined only by a self-propelled frenzy. It spoke for at least part of a generation that made a notable effort to get off the materialistic, not to mention militaristic treadmill and to pursue more human values.

Yet, in retrospect, how puny that movement was, and how easily it was overwhelmed by the avalanche of greed and big-money manipulation associated with the neo-conservative ethos.

And now, a couple of decades later, there's a different kind of overwhelming. Amid the debris of the stock markets — and of the soon-to-be discredited neo-conservatism which hastened the fall — we find an archetypal figure for our time: the young, market-driven stockbroker, now a pathetic, broken grasshopper, his house for sale and his Porsche repossessed. Let us be at least slightly sympathetic. To an uncomfortable degree he embodies what too many of us have been pursuing. ☒

WINTER

Outdoors



The uphill struggle of the downhill gang gets easier

Bright lights, snow-making and chair lifts are the reason

When it comes to skiing in this country, *Ski Canada* is generally recognized as the publication that writes the book on the subject. But when it left Newfoundland's Marble Mountain

ski hill off the list of "Where to Ski in Canada," Dave LeDrew decided to bring Mohammed to the mountain.

LeDrew, the manager at Marble Mountain near Corner Brook, invited *Ski Canada* to come and judge the facility for

Skiers hitch a chair lift ride to one of Marble Mountain's challenging two mile long runs

WINTER OUTDOORS



PHOTOGRAPH BY JIM TOLSON

It's never too early to take to the downhill slopes, and most ski parks offer instructions for youngsters of every age

themselves. A senior writer with the magazine (also an avid skier) was flown in for a few days skiing at his Newfoundland host's expense. He left knowing he had skied a challenging hill.

Marble Mountain has a vertical rise of 1,550 feet with 20 major runs — two of which are two miles long — for a total of more than 100 acres of varied skiing terrain. The combined capacity of its 500 ft. long chair lift, two T-bars and a rope tow can handle the 3,000 skiers per hour that zoom down the Marble Mountain runs on a busy day. Last year, the ski park had a lot of busy days, indicated by a record-breaking 55,000 skiers — a 30 per cent increase from the year before.

Most of the major downhill ski parks in the Atlantic region are enjoying a similar boom in popularity. Donna Thistle, treasurer at Marble Mountain, comments, "The ski market elsewhere in Canada is almost flat — but in Atlantic Canada it is growing. We developed our facilities later than the rest of the country but today the economy is better and the level of disposable income is up too."

In recent years, sizeable capital expenditures by ski resorts across the region have resulted in more and better runs, expanded lift capacities, snow-making, night-lighting, better instruction and a host of other amenities that are enticing

more skiers and would-be skiers to the slopes. Marble Mountain, for example, has recently spent hundreds of thousands of dollars upgrading and modernizing lifts and doubling the size of their lodge, and manager LeDrew hopes that with government help, the resort will invest another \$10 million into snow-making, night-lighting and further lodge improvements over the next 10 years.

While Marble Mountain receives ample snow coverage (300 inches last year), resorts in other provinces are relying increasingly on snow-making. In 1979, the Nova Scotia government made \$600,000 available for installation of snow-making equipment for all hills in the province, and since then, hundreds of thousands of dollars more have been spent. Joe O'Brien, president of the Nova Scotia Ski Area Association, points out, "In Nova Scotia we might get 35 or 40 days of natural snow, but with snow-making, we can get 120 to 122 days of operation." The result, says O'Brien, who is also president of Ski Martock in the Annapolis Valley, is that skiers can now count on a full season for their investment. He insists that given longer seasons and improved conditions, skiing in Atlantic Canada is now on a par with southern Ontario and Quebec. "I've heard the complaint that 'skiing is not viable here,' and

we're proving the naysayers were wrong."

Martock, the largest ski resort in Atlantic Canada, near Windsor, has 50 acres of skiing terrain, including 24 trails, six of them new this year. When it opens this month, the resort will offer a new \$750,000 quad (four-person-per-chair) lift which should alleviate bottom-of-the-hill lineups. Other improvements include lighting on three more trails (for a total 90 per cent of terrain now under lights) and 100 per cent snow-making coverage. "The Expressway is 3,000 feet long and 200 feet wide and we can put a six inch base down in one 12 hour shift," says O'Brien. "We'll spend more than \$1 million on snow-making and convert 1,000 gallons of water to snow per minute" — all as part of a five year, \$4.4 million plan to improve everything from grooming to lodge facilities.

A \$250,000 investment to upgrade snow-making contributed to Ski Wentworth's (northwest of Truro) 65,000 skier visits last year. This year the resort has doubled its snow-making, added lights for night skiing, and installed new quad and triple chairs, as another phase in its five year, \$4 million plan of capital improvements.

Keppoch Mountain near Antigonish is one of Nova Scotia's smallest hills, yet more than 31,000 skiers visited last year.

Take a look at the new Facilities at Ski Wentworth



from our brand new quad chairlift

Phone (902) 548-2089 or (902) 423-4716

Ski Wentworth: 90 miles from either Moncton or Halifax

You should ski us now!

“You’ll love skiing in New Brunswick. Fabulous snow, warm sunshine and friendly people make it all so fantastic. And come see what’s new: Improved trails, new lodges, quadruple chair lifts, snow making, and adventurous new holiday packages. Get the most out of your winter! If you haven’t skied us lately you should ski us now.”

For complete information call
Tourism
New Brunswick:
from Nova Scotia and
Prince Edward Island
1-800-561-0123,
in New Brunswick
1-800-442-4442.



New Brunswick

WINTER OUTDOORS



COURTESY OF MONT FARLAGNE

Snow-making at Mont Farlagne and other hills in the region stretch the skiing season considerably

With the addition of state-of-the-art grooming equipment at the end of last season, plus a new triple chair lift, beginners' slope with pony lift and four acres of parking this year, manager A.J. Sears expects an even bigger turnout in 1987-88. Similarly, more than 30,000 skiers visited Ben Eoin near Sydney last season. The 500 foot high hill encompasses 70 acres of mixed runs, 90 per cent lit — and additional snow-making this year will expand coverage to nearly 100 per cent.

Last February's spectacular Winter Games in Cape Breton showcased the Cape Smokey ski resort. Smokey has the highest vertical rise — 1,000 feet — in Nova Scotia and it is the only provincially-owned facility. "Runs were redesigned and widened to meet the Canada Games standards," says manager Jose Cabrita.

Families are a major growth area for all ski resorts, and most resorts are responding with child care facilities and instruction for every age and skill level, including pre-school. Barry Bennett, General Manager of Ski Wentworth, estimates that in the last few years, "the number of families at Wentworth has doubled or even tripled," and attributes the increase to Wentworth's highly successful "Skiwee" pre-school program (which has been tripled for this year) and a Nova Scotia government grant program available since 1980 that gives individual

operators money to run an instructional program for school children. Of the latter, Bennett says, "The kids love it, and they get their Moms and Dads to try it too."

Another booster is the "Skiing is Believing" program open to novices and people who haven't skied in five years. Explains Ski Wentworth area manager Bob Edey, "What normally costs \$42 for a day's skiing, including rental equipment and a group lesson, is only \$15.95." In addition to low price, Martock president Joe O'Brien points to another advantage of "Skiing is Believing." "Statistics show that 75 per cent of all people introduced to skiing by their friends do not ski again. On the other hand, 99 per cent of everybody who has taken the program say they intend to ski again."

According to Gary Thorne, president of the New Brunswick Ski Association, "Programs such as 'Skiing is Believing,' the school programs and improved facilities are definitely bolstering our (New Brunswick) industry." Thorne is also national vice-president of the Canadian Ski Association and president of Mont Farlagne near Edmundston. Since 1980 Mont Farlagne has invested \$2 million on improvements, including a quad chair last year and a second quad chair, new T-bar, new beginners' lift and a third more snow-making (for a 50 per cent coverage) this year.

Poley Mountain near Sussex has also made substantial improvements, doubling the snow-making capacity to 80 per cent coverage of its 40 acres of skiing terrain. Also new to the 700 foot high mountain this year is a quad chair lift, T-bar and shorter beginners' lift.

Crabbe Mountain near Fredericton is New Brunswick's highest groomed hill with a vertical rise of 853 feet. Night skiing and snow-making facilities were added last year and this year a quad chair has been installed and operating hours extended to a full-time basis.


Sugarloaf Park outside Campbellton opens for the season in mid-December. The provincially-owned facility has the smallest vertical rise (507 feet) of the major hills in New Brunswick, but it does have a lodge, a ski shop and seven trails ranging from novice to expert. The availability of night skiing, a double chair lift and a small beginners' lift (new this year), plus new state-of-the-art grooming equipment are added attractions.

A new provincially-operated ski hill opens near St. Stephen in late December or early January. McGaw Hill will offer 12 acres of skiing terrain, a lodge, T-bar and cable tow. With a vertical drop of 230 feet and its longest run 1,700 feet, McGaw is "a good recreational hill that will well-serve the novice skier in particular," says Tourism, Recreation and Parks district manager Lee French.

Another recreational hill, Brookvale Provincial Ski Park in Prince Edward Island, features six slopes (average length 1,000 feet) ranging from novice to intermediate, most of which are under snow-making and lit for night skiing. This year, Brookvale has added a small platter lift tow to the training hill, freeing beginner traffic from the main runs.

Although ski hills in Atlantic Canada cater largely to local markets, overnight packages are becoming increasingly popular as a way of enticing skiers from farther away. This year, Marble Mountain, for example, is going after the Halifax market with a bargain-priced package that includes air fare to Deer Lake (25 miles away), two days skiing, overnight accommodations and ground transportation to the ski hill.

And the Corner Brook Ski Club will organize its helicopter skiing expeditions in April or May this winter. Weather conditions permitting, a party of up to 10 skiers are flown to the nearby Blomidon Mountain, (vertical rise — 2000 ft.) where they can enjoy virgin snow on runs of two to three miles.

"It is simply a matter of promotion and providing a good product if we want to retain and build on the incredible participation level we are now experiencing," says Joe O'Brien. Clearly, operators in Atlantic Canada are doing just that. And that's good news for skiers. 

WINTER OUTDOORS

| | Equipment Rentals/Ski Shop | Overnight Accommodations | Instructions | Lodge Facilities | Longest Run | Vertical Rise | Lifts | Snow-making Equipment | Night Skiing |
|--|-------------------------------|-----------------------------|--------------|------------------|---------------------|--------------------|---|-----------------------|--------------|
| Ben Eoin P.O.Box 225 Sydney, N.S. B1P 6H2 Phone: (902) 828-2222 | • | Nearby | • | • | 1021 m (3450 ft) | 149 m (490 ft) | 1 T-Bar 1 Rope Tow | • | • |
| Brookvale Provincial Ski Park P.E.I. Dept. of Tourism and Parks P.O. Box 2000 Charlottetown, P.E.I. C1A 7N8 Phone:(902) 658-2925 | • | Nearby | • | • | 366 m (1200 ft) | 53 m (175 ft) | 1 T-Bar 1 Rope Tow | • | • |
| Crabbe Mountain 404 Queen Street Fredericton, N.B. E3B 1B6 Phone:(506) 463-2686 Snow Cond. 1-800-561-4008 | • | Nearby | • | • | 2410 m (7907 ft) | 260 m (853 ft) | 1 Quad Chair Lift 2 T-Bars 1 Handle Tow | • | • |
| Keltic Cape Smokey P.O. Box 70 Ingonish Beach, N.S. BOC 1L0 Phone: (902) 285-2880 | • | • | • | • | 2.2 km (1.4 mi) | 305 m (1000 ft) | 1 Double Chair Lift 1 Surface Lift | • | |
| Keppoch Mountain P.O. Box 1781 Antigonish, N.S. B2G 2M5 Phone: (902) 863-1764 | • | Nearby | • | • | 1250 m (4100 ft) | 140 m (465 ft) | 1 Triple Chair Lift 1 T-Bar | • | • |
| Marble Mountain Corner Brook Ski Club P.O. Box 394 Corner Brook, Nfld. A2H 6E3 Phone: (709) 639-8531 | • | Nearby | • | • | 3.2 km (2 mi) | 472 m (1550 ft) | 1 Chair Lift 2 T-Bars 1 Rope Tow | | • |
| McGaw Hill R.R.#1, Oak Ridge, N.B. E3L 2Y4 Phone: (506) 466-3631 | • | Nearby | • | • | 518 m (1700 ft) | 70 m (230ft) | 1 Cable Tow 1 T-Bar | | |
| Mont Farlagne St. Jacques P.O. Box 61 Edmundston, N.B. E3V 3K7 Phone: (506) 735-8401 | • | Nearby | • | • | 1615 m (5300 ft) | 182 m (1075 ft) | 1 Double Chair Lift 1 Quad Chair Lift 1 Pony Lift 2 T-Bars | • | • |
| Poley Mountain P.O. Box 1097 Sussex, N.B. EOE 1PO Phone: (506) 735-8401 Snow Cond. (506) 735-6617 | • | Nearby | • | • | 1628 m (5291 ft) | 200 m (650 ft) | 2 T-Bars 2 Pony Lifts | • | |
| Silverwood P.O. Box 1415 Fredericton, N.B. E3B 5B3 Phone: (506) 454-3151 | • | Nearby | • | • | 793 m (2601 ft) | 93 m (305 ft) | 1 T-Bar 1 Pony Lift | • | • |
| Ski Martock R.R.#3, Windsor, N.S. BON 2T0 Phone: (902) 798-4728 | • | Nearby | • | • | 1.6 km (1 mi) | 182 m (600 ft) | 2 T-Bars | • | • |
| Ski Wentworth Wentworth, N.S. BOM 1ZO Phone: (902) 548-2089 | • | Nearby | • | • | 2400 m (8000 ft) | 238 m (782 ft) | 2 T-Bars 1 Rope Tow | • | |
| Smokey Mountain Ski Club P.O. Box 9 Labrador City, Nfld. 2AV 3K3 Phone: (709) 944-3505 | • | Nearby | • | • | 804 m (2640 ft) | 290 m (950 ft) | 1 Double Chair Lift 3 Pommel Lifts | | • |
| Sugarloaf Provincial Park P.O. Box 639 Campbellton, N.B. E3N 3H1 Phone: (506) 753-7706 Snow Cond. (506) 753-5366 | • | Nearby | • | • | 1070 m (3610 ft) | 155 m (507 ft) | 1 Double Chair Lift 2 T-Bars 1 Pony Lift | | • |

WINTER CARNIVALS



PEI TOURISM/MAYNE BARRETT

Smooshing is a good way to melt icicles and have fun

For some communities, winter carnivals have become more than mid-winter fun — they're the ultimate get-acquainted parties

by Jim Brown

We've come a long way since the mid-1800s when the little, wooden ice boats battled the shifting ice floes, icebergs and perilous stretches of open water in the Northumberland Strait to deliver Her Majesty's mail to Prince Edward Island. Huddled low to escape the frigid winds, wrapped in furs and blankets and wedged between sacks of letters from away, passengers were often shocked at the hardships endured by the crews as they strained at their ropes like huskies in an Arctic adventure novel.

Today the ice boats are gone, but the adventurous spirit of their crews hasn't been forgotten. Every year, in mid-February, hardy throwbacks to that earlier era relive the struggles of the past when they take part in the Schooner Challenge

Ice Boat Race in Charlottetown Harbour. The race is the highlight of the five-day Charlottetown Winter Carnival and it typifies the spirit found in winter carnivals throughout the Atlantic Provinces, a spirit that says winter is not merely to be endured, it is to be challenged and enjoyed.

The Charlottetown Winter Carnival, Feb. 10-14, is marking its fifth anniversary this winter and if the challenge of pulling an ice boat five kilometres across the frozen Hillsborough River sounds a little too adventurous, the carnival's Snow Golf Tournament may be just the ticket.

Using baseball bats, hockey sticks, brooms and even two-by-fours, golfers work their way around a nine-hole course set up in Rochford Park. Actually, only the first eight holes are played in the park,

SKI BY THE SEA



Cape Smokey's 1,000 foot vertical Ski Hill opens December 16th (weather conditions permitting) for another exciting season. Our improved runs, lifts and snow-making, in place for last year's Jeux Canada Games, will offer skiers a challenging and exciting ski experience.

Nordic skiers have the choice of 17 kilometers of groomed trails in the Cape Breton Highlands National Park, or they can strike out on their own to enjoy the breath-taking scenery. Guests of our White Birch Inn are offered complimentary cross-country ski equipment during their stay.

Our White Birch Inn and Atlantic Coffee Shop open January 8th and special packages are being offered again this year.

Come stand atop Cape Smokey, take in the magnificent view of sparkling white snow against the brilliant blue ocean, slide your ski goggles into position, and push off. Ski the Spectacular... Ski by the Sea!

For information on the Cape Smokey Ski Experience, call or write:

Keltic Lodge
P.O. Box 70

Ingonish Beach, Victoria County
Nova Scotia B0C 1L0
Telephone: (902) 285-2880



Keltic Lodge

Nova Scotia



Operated by

Department of Tourism

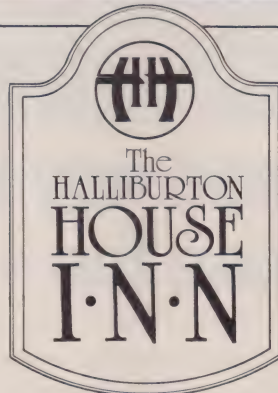
Jack MacIsaac, Minister

WIN A TRIP TO LONDON

FUR SKIING

Mitchell Fur

Halifax, N.S.
Dartmouth, N.S.
Moncton, N.B.
Fredericton, N.B.



The Halliburton House Inn, built in 1820, was the home of Sir Brenton Halliburton, former Chief Justice of the Supreme Court of Nova Scotia.

Now open as a fine Inn located in the heart of historic Halifax, The Halliburton House offers fine lodging for tourists, business travellers, and convention visitors. \$50 to \$90 a night includes breakfast.

5184 Morris St., Halifax, N.S.
B3J 1B3 (902)420-0658

WINTER CARNIVALS

the final hole is played indoors in the less inclement surroundings of the Charlottetown Hotel's Georgian Room.

The sporting theme of the carnival is evident in the full range of outdoor activities planned. Snowshoe baseball, winter rugby, sled dog races and the YMCA's Wacky Winter Workout, a four-event race against the clock featuring snowshoe racing, tobogganing, board walking and curling, are just some of the many events guaranteed to shake off the icicles and get the blood flowing.

Throw in other carnival favorites like the Town Crier Competition, outdoor concerts and skates, sleigh rides, ice sculptures and the Sir John A. MacDonald Pub Crawl, and you begin to see that the Charlottetown Winter Carnival really does live up to its motto, "Warm Up to Winter."

The Fifth Annual Saint John Winter Weekend Carnival, scheduled for Feb. 5, 6 and 7, is hosted by Hospitality Saint John, a group of local hoteliers and restaurateurs concerned with promoting tourism in the area. Considering the organizers, it is appropriate that one of the highlights of the carnival is the Waiter/Waitress Outdoor Relay and Obstacle Course.

Held at the North Market Wharf, teams from Saint John bars and restaurants perform tasks like throwing snowballs through tires, riding on a teeter-totter and crawling through tunnels, all the while carrying a serving tray full of drinks and making sure not to spill a drop.

Another highlight of the weekend, which is kicked off with a torchlight parade up King Street, is the Lange Skate Challenge, a day of races for all ages held on Lily Lake. The St. Mary's Band plays throughout the day in a bandstand set up next to the lake as family teams, company teams and individuals skate for fun and prizes.

Asked to describe the carnival, which includes an ice sculpture competition, concerts and flea markets, organizer Mark Cusack said, "It's a wild, wild weekend."

Ski Canada described Marble Mountain as "Newfoundland's best kept secret," and it is this secret, with its 1,550 foot vertical rise and two mile runs, that the people of Corner Brook hope to share with their friends during the Corner Brook Winter Carnival, Feb. 19-28.

The ten-day event is centred around Marble Mountain, a 15-minute drive from the city, and publicity director Diane Butt says that visiting Corner Brook during the winter carnival is like visiting a European ski town. "It's an absolutely incredible ten days," she says.

Events include alpine and cross-country skiing, skating, folk and fiddle concerts, toboggan parties, dances and lots of chances to sample some famous



Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Business Reply Mail
No Postage Stamp Necessary
if mailed in Canada

Postage will be paid by:



Atlantic
Insight

1668 Barrington Street
 Halifax, Nova Scotia
 B3J 9Z9



Students and teachers are gathered around a large, dark, cylindrical object, possibly a piece of equipment or a large container, in a snowy outdoor setting. The scene is captured in a photograph with a slightly grainy texture.

Atlantic Insight Christmas Shopping List

Includes colorful gift announcement cards. Offer valid only in Canada.

Card No. _____ Expires _____ Signature _____

Send Gift to _____
Address _____
Prov. _____
Code _____ Phone _____

(In metro Halifax/Dartmouth 421-1214) Mon.-Fri. 9:00-5:00



PEI TOURISM/WAYNE BARRETT

Sled dog racing draws a crowd and adds to the excitement of carnival days in Charlottetown

Newfoundland screech. Along with the screech, adventurous visitors will find Corner Brook's renowned moose burgers on sale at all of the venues. A moose burger, explains Butt, is like a hamburger made up of various secret ingredients "the most important one, of course, being ground moosemeat."

What do Snow White and the Seven Dwarfs have to do with winter? Well, in Sackville, N.S. the answer is everything. The Sackville Winter Carnival, Feb. 13-21, has raised community com-

petition to a fine art. Every year at carnival time the Sackville area is divided into seven zones. Each zone is given the name of one of the seven dwarfs; for example, if you lived in Middle or Upper Sackville you'd be a Grumpy, and then the games begin. And strange games they are.

One of the favorite events is called smooch racing. Teams of four, two men and two women, have their feet strapped to two two-by-fours and then race across a snow-covered field for 50 feet. Another

popular contest is Sackville's twist on an old favorite: chuck wagon racing. Instead of using wagons, they use bobsleds, and instead of using horses, they use people. Four people on skates pull the "wagons" one and a half times around the ice surface of the Sackville Arena, one person rides shotgun and two more act as outriders, steering the rig. Western costumes complete the effect.

If the Sackville Winter Carnival sounds a little different from all the others, that's because it was intended to be. Carnival committee chairperson Harold Irving explains that, during the housing boom of the '70s, Sackville's population swelled by over 30,000 people. Some way had to be found, he said, to introduce all these people to each other. A carnival pitting area against area in friendly competition, was picked as the best solution and, according to Irving, it works. "It's based on getting people together, and they have come together," he said.

They don't always come together in the same place, however. Last year, when members of Sackville's large Navy population discovered they would be south on manoeuvres during carnival week they decided to take their two-by-fours with them. One can only wonder what the Caribbean natives thought when they came upon these grown men, wearing different colored dwarf hats, smooching across the beach. ☑



TRY OUR NEW QUAD BEFORE CHRISTMAS (NO CROWDS)

AVERAGE OPENING DATE FOR THE LAST 5 SEASONS — DECEMBER 12

(902) 798-4728 or (902) 798-4727 Ski Conditions (902) 798-3000



Rediscovering the art of snowshoeing in Atlantic Canada

Snowshoes may conjure up images of trappers in the woods in days gone by, but the sport is enjoying a renaissance



PHOTOS BY ERIC HAYES

Snowshoe-maker Barry Hiltz (above) tries out the product he makes in his shop at the right



Sipping hot chocolate. Sitting by the fire. Decorating the Christmas tree. Some of our favorite winter pastimes are both simple and timeless, and have been enjoyed for generations.

Another time-honored tradition is now showing signs of regaining its place as an integral part of winter: snowshoeing. Before being pushed into near-extinction by cars and snowplows, snowshoes could be found in almost every home in Atlantic Canada.

Snowshoe sales have been jumping in recent years, as people rediscover the fun and stimulation of padding above the snow. It is an activity tailor-made to our region's abundance of woods, trails and natural beauty.

Snowshoes work by distributing body

weight over a wide area of snow, and offer many of the thrills of their first cousin, cross-country skis: fresh-air exercise in remote settings and the sense of working with nature to overcome its obstacles.

First, they are uncomplicated. John Annett, of the Trail Shop sporting goods store in Halifax, says that for someone simply looking to enjoy some outdoor winter fun, snowshoes are "more foolproof" than skis. "Instead of having to deal with knowing different waxes involved in skiing, you simply strap them on and go."

Because of their simplicity, they are also very easy to master. You don't have to learn "to snowshoe," because you already know the necessary basic movement, walking. All that's needed is a little time to get used to the technique

of walking with your legs a little farther apart than usual.

Another big advantage is cost. Snowshoes can be worn with whatever winter footwear you already own — special boots are not needed. A quality pair of snowshoes can be bought for \$60-\$80. Bindings, the straps that attach your foot and ankle to the snowshoe, are often bought separately and many people save money by making their own — out of rubber bicycle tubes. This is an especially good idea if they are for growing children — it will save buying new bindings every year.

Annett fondly remembers his grandfather making snowshoes. Just a couple of generations ago there were similar craftspeople throughout Atlantic Canada — today, there are only



a handful.

One of the best is Melbourne Muise, of Saulnierville, near Yarmouth, N.S. Ten years ago Muise, who used snowshoes as a boy, became worried that the craft would die out. Being familiar with woodworking, he took a pair of old shoes apart to figure out the techniques involved in their production. He's been making them ever since.

Today Muise talks with a convert's enthusiasm. "I used to ski quite a bit. But then I got back into snowshoes. They have the advantage of manoeuvrability in the bush. Even when I go skiing, I take them on my back in case I'm in a situation skis can't get out of." This manoeuvrability is legendary among winter campers, rabbit hunters and others who venture deep into the bush in winter.


Four years ago Muise was asked to pass his expertise on to the man who has become the most prolific snowshoe-maker in Nova Scotia: Barry Hiltz of New Ross, Lunenburg County. A craftsman at historic Ross Farm, Hiltz spends much of the winter making snowshoes according to the traditional recipe: with white ash bows and rawhide webbing (nylon webbing is commonly found in most stores). As well as selling them in the Farm Peddler Shop, pairs are kept on hand for visitors to try out. Crafting them from scratch, and introducing people to the fun of the exercise has turned Hiltz into a snowshoes fan.

"We'll take kids out, 90 per cent of whom never had them on before," says Hiltz. "In half an hour we go only 800 feet. But from then on, there's seldom

any problem. They're old pros right away."

"I can take some skiers back in the woods, and they find it hard to follow me when I'm on snowshoes. They can't go through the thickets."

Snowshoes come in a variety of styles: from the ski-shaped Ojibway, perfect for open country, to the bear-paw shape best-suited for thick brush. The all-purpose snowshoe is a cross between the two, known as the beaver-tail.

They are bought according to weight and build, not shoe size. Generally speaking, people weighing more than 180 pounds will want a pair 46 x 14; between 125 and 180 pounds might consider a 42 x 14; between 100-125 pounds, a pair 42 x 10. It is best to consult your local dealer. 

This is your personal invitation to come stay with us at Howard Johnson Edmundston, N.B. and enjoy a fun filled weekend of skiing at Mont Farlagne.



FOR THE SKIERS

FRIDAY AND SATURDAY

or SATURDAY AND SUNDAY

- 2 Nights accommodations
- 2 Hearty breakfasts (to a value of \$5.75 each)
- 2 Daytime skiing coupons
- 2 Night time skiing coupons
- Coupon for one drink at the bar

And a special souvenir
\$89.50 per person, based on double occupancy.

- * special rates for additional persons
- * ski weekends plus weekend

GASTRONOMIQUE

available for \$355.00 (2 people)

FREE transportation from/to train station; and to/from skiing center.

Arrangements to be made when booking.

Phone * (506) 739-7321
Telex 014-4 5517

Lockers for ski equipment available at Mont Farlagne Ski Center.

HOWARD JOHNSON

100 Rice Street
Edmundston,
New Brunswick
E3V 1T4

WINTER ESCAPE



Relaxing by the pool — or in it: a popular draw for families who want to get away from it all

Check in and escape those winter blues right in town

For those of you who don't warm to the idea of outdoor activity during our long winters, there are escape weekends

by Lana Hickey

The snow is two feet deep and the radio says there's more on the way. As fast as you shovel, the plow piles it back twice as high. It takes 20 minutes to bundle up the kids every morning. Your \$90 waterproof boots leak.

Breakaway — escape — shake those winter blues. Find a haven where you can forget winter and all the misery that goes with it. Florida! That's just what you need but for a family of four, it's just a bit out of your price range.

Don't despair. There's another alternative available all over Atlantic Canada and the call is toll free.

Hotels in the major cities in Atlantic Canada are offering special winter weekend packages in order to pick up extra business during the quieter season from November to April when business travel dies off. These packages have become popular with families who want to escape to a nice, warm, clean, convenient hotel for the weekend and forget about the four months of winter yet to come. About half these families travel to another city for a getaway while the other half visit a hotel in their home town. Whatever the case,



Dining in style is all part of the appeal

there are many diverse winter weekend packages available to Atlantic Canadian families.

In Saint John, N.B., the whole city gets involved in a project called "The Winter Warmup." Restaurants, movie theatres and hotels co-operate to offer specials for families to enjoy the best

winter has to offer in the warm inside. The Hilton International has a weekend rate of \$69 a night with children of any age staying free (five maximum per room). (In mid-January, the rate goes up to \$79 per night.)

The Hilton has an indoor pool, exercise room, sauna and whirlpool. Not far from the Hilton is the Aquatic Centre with a waterslide that the kids wouldn't want to miss. And Market Square is a short walk away offering great shopping.

The Prince Edward in Charlottetown has a similar weekend package for \$50 per night, with children under 14 staying free (four maximum per room). Apart from the indoor pool, sauna and fitness club, the Prince Edward also offers heated underground parking so you won't even have to scrape your car.

As well, the Prince Edward offers special theme weekends throughout the winter. These include a Swiss fondue weekend, wild game festival, and a chocolate weekend. And if you don't live on the Island and you just can't handle any more winter driving, the airlines offer special rates from the mainland.

The Prince Edward also takes part in a fundraising effort with the P.E.I. Heart Foundation in late January. This is a family weekend with a cross-country ski-a-thon, car rally and suppliers exhibits.

In Halifax, the Sheraton winter weekend rate is a bit higher at \$90 per night and children under 17 free (maximum five per room) but it has a lot to offer. The pool is very popular as are the saunas, whirlpool and the Universal Gym equipment. There's also a child care centre with games and movies geared for the younger children so parents can leave the little ones here while they take in some of the city's attractions. There are dial-in movies and connecting rooms available and the Sheraton also has underground parking.

A Winter Escape is what you would ask for if you went to the Newfoundland Hotel in St. John's. The Hotel's Cavendish Health Spa has the usual pool and whirlpool but there is also a children's pool, table tennis and two squash courts for the use of hotel guests. On the edge of historic downtown St. John's, families can take in many sights and attractions from this central location.

All these hotels offer family dining as well as nightclub entertainment. Each hotel has similar winter escape packages with some added extras depending on preference.

So why not treat yourself and your family? Pack yourselves up and escape. Don't forget your swimsuit and make your choice from several options. But whichever you choose, each has the same end result — the opportunity to get away from the slush and snow and fuss and mess and escape to a world of relaxation, entertainment and enjoyment — even if it's only for one weekend. The experience lasts a whole winter. ☒

En
famille,
entre amis!
A family
of friends!



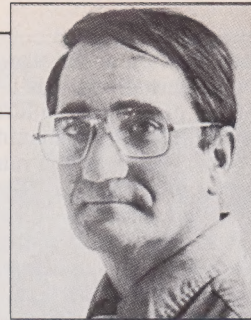
SAINT-JACQUES/EDMUNDSTON
NOUVEAU-BRUNSWICK
NEW BRUNSWICK

CONDITIONS DE SKI • SKI CONDITIONS
506 • 735 • 6617

mont
farlagne •

EDMUNDSTON SKI LTD, P.O. BOX 61
EDMUNDSTON, NOUVEAU-BRUNSWICK
E3V 3K7, 506 • 735 • 8401

Design: Edith Bourget



God rest ye merry and relax

How do you explain the news to the kids? "A Grandfather Clause has been killed..." So who'll fill the stockings this year? "The sissies have been accused of bullying..." Wow, if the sissies have become bullies how bad will the bullies get?

"More deadly silkworms have been smuggled into the Gulf..." Will these monsters eat Granny Simpkins on Prince Edward Island?

No, Virginia, there's still a Santa Claus. He's no kin to all those grandfather clauses we hear about in the "free trade" talks.

Those sissies are sometimes known as the CSIS, the new Canadian spy outfit, and if Murdock Furey kicks you again at recess just warn him that your daddy's a sissy.

Granny Simpkins on P.E.I. is in no immediate danger. Those "deadly silkworms" are Chinese missiles and it's the Persian Gulf, not the Gulf of St. Lawrence.

If kids often find today's news stressful and mystifying, so do their elders and betters. The reporting of daily events, both foreign and domestic, has risen to the shrill pitch of an air raid siren.

"God rest ye merry, gentlemen. Let nothing you dismay..." is useful advice indeed but not so easy to keep in mind once the Yuletide punch runs out.

On local television here there's a weekly half-hour they call "A Little Good News." It's about savage strikes, dreadful traffic accidents, disastrous economic blunders and hideous beauty pageants. It's good news because there's not a damn thing anyone can do about it now ... the news clips are 10 to 30 years old.

If old news is good news then our grandparents had an easier time of it. News of the greater world travelled slowly.

Today, too, the folks who bring us the news seem to be an especially excitable and strident breed. They're always loaded for bear even when hunting rabbits. If they can't bring a U.S. president crashing down in scandal and disgrace they can at least do as much for the local dogcatcher.

Television has a lot to answer for. Without pictures there's no TV news. TV wants pictures of things blowing up and burning down or, especially, of two people on the verge of springing for each other's throats.

Some print journalists were either seduced or intimidated by the "glamor" of TV. Politicians kick print persons out of the way to get in front of a camera.

In an attempt to compensate, some of the print brigade go to nerve-wracking extremes. They can't match TV with its colored bangs and bonfires but if they push it to the limit they can still breed strife for fun and profit.

On its simplest level, strife-breeding is a means to beat rainy-Saturday boredom. You drop a note, signed "A. Friend", to Neighbor A informing him that Neighbor B has kicked his beagle in the guts. Then you send one of the youngsters to lurk around and report back when Neighbor A comes to call on Neighbor B.

Reporting daily events has risen to the shrill pitch of an air raid siren

In the news media, the neighbors are the newsmakers and the ensuing bloodshed is known as reaction. Barbara Frum may know what we're talking about. So might William Randolph Hearst who possibly wired his reporter in Cuba: "I'll provide the war, you provide the pictures."

All this has taken us on a merry chase but some newsmakers, notably, politicians, profess to be a mite nostalgic for the old days. They encouraged TV and now it scares them. They're constantly jumped — as they leave Parliament or as they enter discreet motels — by what looks like all the devils in hell armed with pitchforks.

Maybe they long for a more civil time before the advent of microphones and blazing lights on sticks. They were gutted just as neatly but it may have been easier on the nerves. It used to be done in the corner of a warm and dim tavern with a piece of pencil, the back of an envelope and a long memory.

For the frazzled and pinwheel-eyed consumers of news, just two points may help to ease and lighten the tremendous glut of public occurrences. One: Worry, but why bleed to death. Two: It's God's will that the reporter ends up in the looney

bin before you do.

Big stuff first. It's true that our ancestors didn't have to worry about the ozone layer, AIDS pandemics, nuclear disaster or world-wide famine. But they did chew the blankets over other forecast disasters.

Armageddon and the Second Coming were always heavy stuff in some quarters. But as grandpa got older and wiser it occurred to him that the time and date for the End of it All were being constantly shifted ahead and that he might as well get in enough firewood for the winter anyway.

Sure, sell the house and car and the kids into white slavery and ship the proceeds toward earthquake damage in Mexico. Next month there'll be even nastier work on account of volcanoes in Peru or starvation in Pakistan.

Overexcited messengers are, perhaps, easier to deal with. If the kid in front of the camera or behind the typewriter wants a peptic ulcer before he loses his last zit, that's his problem. You just poke the fire, pass flatus and relax a bit.

It's the reporter, not you, who's under great pressure from himself and the boss to make an AIDS patient cry in public or to destroy the Minister of Clandestine Affairs in a blaze of scandal, fireworks, paperback spinoffs and a TV mini-series.

It isn't you who are doomed to search for ever more active and bloody verbs until you arrive at the headline for a girls' basketball game: "Mary Queen of the World Slaughters Mary Queen of Peace."

Separate the hype of the messenger from the gist of the message. Read between the lines. Write your own news glossary.

"Experts say..." My mother-in-law heard it at Bingo.

"Studies show..." The taxi driver told me on the way from the airport.

"Sources claim..." A regular in the hotel bar didn't altogether dispute it.

"Polls reveal..." Outside the hotel, the hydro poles display six posters for Turner and four for Mulroney.

"Tension here continues to mount..." So does government bull.

"The situation here has eased somewhat..." I took the wrong plane in Halifax and by the time I got back from Tokyo the mess here in North Sydney was tidied up.

So may God rest ye a bit merrier, ladies and gentlemen. Things aren't always as dark as they're painted. Take it from an old painter who once painted himself an ulcer.



the season
for parties,
And one thing is clear,
Kahlúa and Eggnog
Makes a cup of good cheer.
Take your favourite eggnog
Add Kahlúa, and spice
With cinnamon, or nutmeg,
Now isn't that nice?
To wish you the best,
And a holiday bright,
Season's Greetings to all,
And to all,
a good night!



We've got all sorts of delicious
holiday recipes. Drop us a line:
Kahlúa,
P.O. Box 2343,
Department T,
Brampton, Ontario
L6T 3Y9

Kahlúa
There's only one.



CRAVEN
"A"

True quality. True taste.

Warning: Health and Welfare Canada advises that danger to health increases with amount smoked – avoid inhaling.
Average per cigarette: Craven "A" King Size: "Tar" 12 mg., Nic. 1.0 mg. Regular: "Tar" 9 mg., Nic. 0.6 mg.